Chicken, Spinach and Parmesan Gnocchi Bake

Cook	20 mins
Prep	20 mins
Makes	4 servings

Succulent chicken and spinach combine with gnocchi to make this bake-tastic meal! Coated in a rich creamy sauce and then baked to golden perfection, this hearty dish sings of comfort and deliciousness.

INGREDIENTS

- 500g gnocchi
- 4 tbsp olive oil
- 600g boneless, skinless chicken thighs, diced
- 500g spinach leaves, washed
- 500g Dolmio Creamy Tomato Pasta Bake Sauce
- 100g parmesan, grated
- Freshly ground black pepper

Instructions

1. Preheat the oven to gas 6/200c.
2. Cook the gnocchi according to the packet instructions and place in a large casserole dish.
3. Heat 2 tbsp of the oil in a large frying pan over a medium heat, add the chicken and fry for 7 – 10 minutes until browned and cooked through, stirring throughout. Use a slotted spoon to add the chicken to the casserole dish.
4. Next wilt the spinach using 2 tbsp oil and frying over a low heat, in batches, for 1 – 2 minutes, adding to the casserole dish as each panful of spinach reduces down and wilts.
5. Add the Dolmio Creamy Tomato Pasta Bake Sauce to the dish, stir well ensuring all the ingredients are well coated, then sprinkle with cheese.
6. Top with black pepper and bake for 20 minutes before serving with a side salad if you wish.

More Recipes Like This



Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins



Slow Cooked Sweet Potato Lasagne

Cooking time

2 hrs 30 mins

Prep time

25 mins



Spicy Prawn Linguine with Green Beans

Cooking time

20 mins

Prep time

5 mins

Source URL:
https://www.dolmio.co.uk/recipes/chicken-spinach-and-parmesan-gnocchi-bake