

DOLM!O

Chicken, Spinach and Parmesan Gnocchi Bake
RECIPE

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.

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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

PRODUCTS USED

Dolmio® Creamy Tomato Pasta Bake

[See details](#)

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Instructions

1. 1
Preheat the oven to gas 6/200c.
2. 2
Cook the gnocchi according to the packet instructions and place in a large casserole dish.
3. 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. 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. 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. 6
Top with black pepper and bake for 20 minutes before serving with a side salad if you wish.

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Cooking time

20 mins

Prep time

15 mins

[See details](#)

[Slow Cooked Sweet Potato Lasagne](#)

Cooking time

2 hrs 30 mins

Prep time

25 mins

[See details](#)

[Spicy Prawn Linguine with Green Beans](#)

Cooking time

20 mins

Prep time

5 mins

[See details](#)

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