



Creamy Pulled Chicken & Gnocchi Bake

with Deluxe Radish Salad & Parsley

READY TO COOK

Grab your Meal Kit with this symbol



Gnocchi



Pulled Chicken



Herb & Mushroom Seasoning



Garlic Paste



Grated Parmesan Cheese



Cream



Radish



Deluxe Salad Mix



Parsley

Prep in: 5-15 mins
Ready in: 30-40 mins

Eat Me Early

Enjoy a home-cooked meal with minimal prep and fuss! Simply pop the pre-prepped ingredients in the oven to cook and quickly assemble for a delicious and wholesome dinner. Chicken and gnocchi in a creamy sauce is the flavour of comfort in a bowl. So dig in and enjoy this easy and homey meal.

Pantry items

Olive Oil, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
gnocchi	1 packet	2 packets
pulled chicken	1 packet	1 packet
herb & mushroom seasoning	1 sachet	2 sachets
garlic paste	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
cream	½ packet (125ml)	1 packet (250ml)
water*	1 cup	2 cups
radish	2	4
deluxe salad mix	1 medium bag	1 large bag
vinegar* (white wine or balsamic)	drizzle	drizzle
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4289kJ (1025Cal)	754kJ (180Cal)
Protein (g)	43.9g	7.7g
Fat, total (g)	52.4g	9.2g
- saturated (g)	32.9g	5.8g
Carbohydrate (g)	93.6g	16.4g
- sugars (g)	7.8g	1.4g
Sodium (mg)	2287mg	402mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

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Bake the gnocchi

- Preheat oven to **240°C/220°C fan-forced**. Place **gnocchi** in a baking dish.
- Drizzle with **olive oil** (2 tbs for 2 people / ¼ cup for 4 people).
- Season, toss to coat and spread out evenly. Bake until golden, **10-14 minutes**.

Add the sauce

- Remove **gnocchi** from the oven, then add **pulled chicken**, breaking up with a spoon.
- Stir in **herb & mushroom seasoning, garlic paste, grated Parmesan cheese, cream (see ingredients)** and the **water**.
- Bake until sauce has reduced, a further **10-12 minutes**. Season to taste.
- Meanwhile, thinly slice **radish**.
- In a large bowl, combine **deluxe salad mix, radish** and a drizzle of **vinegar** and **olive oil**. Season to taste.

Serve up

- Divide creamy pulled chicken and gnocchi bake between bowls.
- Tear over **parsley** to garnish. Serve with deluxe radish salad. Enjoy!

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