

Gnocchi with Chicken Pesto and Fresh Mozzarella

Jacob · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

4

Description

Quick recipe that can be made with prepared gnocchi and pesto plus chicken breast and fresh mozzarella Very easy so easy Im sure it borders on a nonrecipe Youre really just combining ingredients You can also experiment with adding other ingredients like mushrooms or veggies Anything that needs to be cooked can probably be added at the chicken stage I did not add any onions or garlic because the pesto I used already had both but if your pesto does not you can add those with the oil as well

Ingredients

- - 1 tablespoon olive oil - 1 skinless
- boneless chicken breast half - cut into 1 1/2-inch cubes - salt and ground black pepper to taste - 2 tablespoons chicken broth - 1 (8 ounce) jar prepared pesto - 1 (12 ounce) package potato gnocchi - 4 ounces small fresh mozzarella balls

Instructions

1. Heat olive oil in a saucepan. Season chicken pieces with salt and pepper; cook and stir in the hot oil until no longer pink in the middle
2. 7 to 10 minutes. Remove chicken to a bowl using a slotted spoon
3. retaining drippings in the pan. Pour chicken broth into the saucepan. Bring broth to a boil while scraping the browned bits of food off of the bottom of the pan with a wooden spoon; continue cooking until the broth reduces in volume by about half
4. 7 to 10 minutes. Return cooked chicken to the saucepan. Stir pesto through the chicken mixture; remove from heat. Bring a large pot of lightly salted water to a rolling boil. Cook gnocchi at a boil until they float to the top
5. about 3 minutes. Remove gnocchi from the water to a large bowl using a slotted spoon
6. retaining water in the pot. Place the saucepan with the chicken and pesto over the boiling water; cook and stir over the boiling water until warmed completely
7. about 5 minutes. Pour chicken and pesto mixture over the gnocchi; add mozzarella and stir until evenly mixed.