



Baked Mushroom Spinach and Chicken Gnocchi

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

This gnocchi bake with leftover rotisserie chicken is so good

Ingredients

- - 1 tablespoon olive oil - 1 (8 ounce) package sliced fresh mushrooms - salt and ground black pepper to taste - 2 tablespoons unsalted butter - 2 tablespoons all-purpose flour - 1 ½ cups whole milk - 1 cup chicken broth - ½ teaspoon salt - ¼ teaspoon ground nutmeg - ½ (3 pound) rotisserie chicken
- boned and shredded - 1 (16 ounce) package potato gnocchi - 2 cups baby spinach - ¼ cup grated Parmesan cheese

Instructions

1. Position a rack in the upper third of the oven; preheat to 425 degrees F (220 degrees C). Heat oil in a large skillet over medium heat. Add mushrooms and season with salt and pepper. Cook until starting to soften
2. about 4 minutes. Transfer to a plate or bowl. Wipe out skillet. Melt butter in the same skillet. Whisk in flour until a paste forms
3. about 3 minutes. Whisk in milk and broth until smooth. Simmer
4. whisking constantly
5. until thickened
6. about 5 minutes. Season with 1/2 teaspoon salt and nutmeg. Add mushrooms
7. chicken
8. gnocchi
9. and spinach to the sauce. Stir until gnocchi are coated and spinach wilts
10. about 3 minutes. Pour mixture into a large baking dish. Sprinkle liberally with Parmesan cheese. Bake in the preheated oven until bubbling
11. about 20 minutes.