



Chicken with Gnocchi

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

2

Description

This chicken with gnocchi recipe is very quick and easy to make I have made this dish for many dinner parties Friends and family keep coming back for more

Ingredients

- - 4 slices bacon - 1 onion
- diced - 1 tablespoon olive oil - 2 skinless
- boneless chicken breast halves - 1 lemon
- juiced
- divided - $\frac{1}{4}$ cup balsamic vinegar - 2 tablespoons brown sugar - 2 sprigs finely chopped rosemary - 1 teaspoon red pepper flakes - $\frac{1}{2}$ (14.5 ounce) can whole peeled tomatoes - 3 tablespoons butter - 2 cups gnocchi - $\frac{1}{2}$ (8 ounce) package fresh spinach

Instructions

1. Combine bacon and onion in a large skillet and cook over medium-high heat
2. turning occasionally
3. until evenly browned
4. about 10 minutes. Set aside. Heat oil in a pan over medium heat. Add chicken and 1/2 of the lemon juice and cook until no longer pink in the centers and juices run clear
5. 5 to 7 minutes per side. Meanwhile
6. mix balsamic vinegar
7. brown sugar
8. rosemary
9. red pepper flakes
10. and remaining lemon juice together in a saucepan and bring to a boil. Reduce heat to medium-low and simmer until mixture bubbles
11. 5 to 7 minutes. Add tomatoes with some of their juice and continue to simmer while chicken finishes cooking. Melt butter in a pan over medium heat. Pan-fry gnocchi in the hot butter until golden brown
12. 5 to 7 minutes. Place a steamer insert into a saucepan and fill with water to just below the bottom of the steamer. Bring water to a boil. Add spinach
13. cover
14. and steam until tender
15. 2 to 6 minutes. Place bacon and onion onto a serving plate and top with spinach
16. gnocchi
17. and chicken
18. in that order. Drizzle with tomato-balsamic sauce.