



# OVEN-READY CHICKEN & GNOCCHI BAKE

with Marinara Sauce & Italian Herbs

## INGREDIENTS

2 PERSON | 4 PERSON



8.8 oz | 17.6 oz  
Gnocchi  
Contains: Wheat



1 tsp | 2 tsp  
Italian Seasoning



2 | 4  
Oven-Ready  
Aluminum Trays



¼ Cup | ½ Cup  
Panko Breadcrumbs  
Contains: Wheat



10 oz | 20 oz  
Chicken Cutlets



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



14 oz | 28 oz  
Marinara Sauce



1 tsp | 1 tsp  
Chili Flakes

## HELLO

### OVEN-READY CHICKEN

Just assemble in our aluminum trays and pop in the oven—no need to dirty multiple pans!



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 700



## SOME LIKE IT HOT

Not a fan of spicy food? Can't get enough of the heat? Feel free to add as much or as little of the chili flakes in steps 2 and 4 as you like.

After all, you're the chef!

## BUST OUT

- Small bowl
- Large bowl
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 1 TBSP)
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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\* Chicken is fully cooked when internal temperature reaches 165°.



### 1 MELT BUTTER

- Adjust rack to top position and preheat oven to 425 degrees.
- Place **2 TBSP butter** in a small microwave-safe bowl; microwave until melted, 20-30 seconds.
- **4 SERVINGS: Use 4 TBSP butter.**



### 3 MIX PANKO & SEASON CHICKEN

- Stir **panko**, **mozzarella**, a large drizzle of **olive oil**, **salt**, and **pepper** into bowl with remaining **melted butter**.
- Pat **chicken\*** dry with paper towels; drizzle with **olive oil**. Season all over with **Italian Seasoning**, **salt**, and **pepper**. Place one cutlet in each tray on top of **gnocchi mixture**.



### 2 MIX GNOCCHI

- Pour **marinara** into a large bowl. Stir in **gnocchi**, half the **melted butter** (you'll use the rest in the next step), **½ cup water**, a pinch of **salt**, and a pinch of **chili flakes** to taste until thoroughly combined.
- Divide **gnocchi mixture** between **aluminum trays**.
- **4 SERVINGS: Use 1 cup water.**



### 4 FINISH & SERVE

- Sprinkle **panko mixture** evenly over each **chicken cutlet**. Bake on top rack until chicken is cooked through and topping is golden brown, 22-25 minutes.
- Let cool at least 5 minutes, then divide between plates and top with more **chili flakes** if desired. Serve.
- **TIP: If you prefer a more deeply brown crust, broil for an additional 2-3 minutes (just be sure to watch carefully to avoid burning).**

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