



One Pan Cheesy Gnocchi



This recipe calls for:

Traditional Sauce

Marinara Sauce

Prep time

5 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 1 teaspoon extra virgin olive oil
- 2 cloves garlic, chopped
- 1 pound chicken, cut into 1 inch pieces
- 1 23 ounce jar RAGÚ® Old World Style® Traditional Sauce
- 16 ounce package dried gnocchi
- 1 cup shredded Mozzarella cheese

Instructions

1. Heat extra virgin olive oil in a shallow skillet over medium heat. When the oil is hot, add the garlic

and sauté for 1 min.

2. Add the chicken and cook until it has reached an internal temperature of 165° F. Stir occasionally - cooking time should take between 7-10 min.

3. Add the jar of RAGÚ® Old World Style® Traditional Sauce and bring the sauce to a boil. Then add the entire package of dried gnocchi. Stir well.

4. Sprinkle the Mozzarella cheese evenly over the sauce and gnocchi. Cover the pan with a lid and let cook for 5 min.

5. Serve hot.