

Creamy Chicken Mushroom & Leek Gnocchi Bake



Recipe By Jaxters

Ref: 785

Heading: Pasta

Cuisine: Italian

Food Type: Meat

No of Portions: 4

Ingredients & Prep

450 g Fresh chicken cut into bite sized pieces

1 Leek chopped fine

150 g Button mushrooms

1 Onion med finely chopped

2 Garlic cloves finely chopped

2 tbsp Olive oil

Gnocchi

500 g King Edward Potatoes baked

100 g Flour

1 Egg yolk

1/2 tsp Salt

1/2 tsp Ground white pepper

Sauce

300 ml Milk

100 ml Double cream

60 g Parmesan cheese grated

35 g Butter unsalted

10 g Flour

1 Chicken stock cube or gel pot

2 tbsp Fresh parsley chopped

1/2 tsp Freshly ground black pepper

Method

Step 1 - In the oven bake the potatoes in there skins at 180°C for 1 hour 15 mins, remove set aside & allow to go cold.

Step 2 - Scoop out potato flesh with a spoon into a bowl, add flour, salt & pepper & mix well, cover & set aside.

Step 3 - Make the gnocchi, flour a worktop then roll our potato mixture into cylinders about 2cm in diameter, then cut in 2cm pieces, next use a fork prongs & press indentations into each one.

Step 4 - Place a saucepan with salted boiling water on the hob & cook the gnocchi until they float, scoop out with slotted spoon, you may need to do in batches, then set aside apart to cool.

Step 5 - Pre-heat oven to 180°C fan.

Step 6 - Place a frying pan on a med heat, add oil, onion, chicken, leeks, garlic & mushrooms & cook for 6 mins until all is cooked, stir in parsley & set aside.

Step 7 - In a saucepan over a med heat, add butter & flour, cook until it bubbles, then whisk in the milk, cream, wine & cheese until smooth, then add stock cube & pepper stir & simmer for 1 minute, then add parsley & stir in.

Step 8 - Take a baking dish add in the cooked gnocchi then tip over chicken leek mixture & then the sauce, give it a stir then place in the oven to cook for 20 mins or until it bubbles.

Suggestion & Tips

Have with a salad. You can use ready made Gnocchi.