

Chicken Gnocchi w/Pesto, Spinach and Butternut Squash

Ingredients:

1 lb boneless skinless chicken cut in 1 inch pieces
1 lb gnocchi
1 lb butternut squash cut 1 inch pieces
½ cup olive oil
½ medium onion chopped
1 garlic cloves minced
¾ cup chicken broth
3 cups spinach or small bag
2 tsp pesto
2 tbs chives or parsley chopped
⅓ cup grated Parmesan cheese or Romano
Salt and pepper

Directions:

1. Heat ½ of oil and seared chicken, add salt and pepper.
2. Take it out, add another ½ of oil and sautéed onion, garlic for 2-3 minutes after that add butternut squash. Sauté for another minute add chicken, chicken broth cover up and cook it for -12 minutes.
3. In boiled salt water, cook gnocchi. (soon all gnocchi are on top, strain them)
4. After adding pesto, gnocchi, spinach and Parmesan cheese mix it up and finish with chives.