



Chicken Bacon Gnocchi

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This one pan chicken bacon gnocchi recipe is the ultimate comfort food! You will love the pillow-y gnocchi, crispy bacon, and tender chicken all slathered in a creamy garlic sauce.

Course	Main Course
Cuisine	American
Keyword	chicken and gnocchi, chicken bacon gnocchi
Prep Time	10 minutes
Cook Time	20 minutes
Total Time	30 minutes
Servings	4
Author	Salt & Lavender

Ingredients

- 6 slices bacon cut into small pieces
- 2 chicken breasts cut into bite-size pieces
- 1 large clove garlic minced
- 1/2 cup chicken broth
- 1 cup heavy/whipping cream
- 1 dash Italian seasoning
- 1 pound uncooked potato gnocchi
- 1/2 cup freshly grated parmesan cheese
- Salt & pepper to taste

Instructions

1. In a deep skillet, over medium-high heat, fry the bacon until it's crispy (about 10 mins.). I use kitchen shears to make cutting the bacon up quick & hassle-free.
2. Meanwhile, prep your chicken.
3. Once the bacon is done, take it out of the pan, and leave about a tablespoon of the bacon fat in the pan. Discard the rest of the fat or save it for another use.
4. Add the chicken to the pan and cook it for 2-3 minutes, stirring often, or until the chicken turns white on the outside. If the chicken is sticking when you try to stir it, give it a little more time to release naturally.
5. Add the garlic to the pan and give it a good stir.
6. Reduce the heat to medium and then add the chicken broth, cream, Italian seasoning, gnocchi, and bacon back into the pan (stir well). Cover the pan and cook for 4 minutes.
7. Continue cooking the gnocchi, uncovered, for a few more minutes until the sauce reduces/thickens to your liking (stir every so often).
8. Stir in the parmesan cheese and season with salt & pepper as needed. Serve immediately.

Recipe Notes

- I use the shelf stable gnocchi found in the pasta aisle. No need to pre-cook the gnocchi (it cooks right in the sauce).