



Creamy Chicken and Gnocchi Recipe

A Cozy, Creamy Dream

This chicken and gnocchi dish is pure comfort. It feels like a warm hug on a cool evening. The creamy sauce wraps around the soft potato pillows. It makes my whole kitchen smell wonderful.

I first made this for my grandson after a long school day. He was tired and a little grumpy. One bite and his whole face lit up. That is a memory I treasure. Food can turn a day around.

The Little Potato Pillows

Let's talk about gnocchi. They are these soft, little Italian dumplings.

Fun fact: The word “gnocchi” might come from an old word meaning “lump.” But they are the most delicious lumps you will ever eat!

They cook right in the creamy sauce. This is my favorite part. They soak up all that delicious flavor. It makes every single bite perfect. Do you have a favorite type of pasta or dumpling?

A Simple Trick for Tender Chicken

Here is a little secret. Always pat your chicken dry with a paper towel. I learned this from my mother. She would always say, “Dry chicken gets a golden coat.”

It really works. The chicken browns so nicely. It also keeps the pan from getting steamy. This matters because a good sear gives the sauce so much more flavor. You build the taste from the very start.

Building the Creamy Sauce

After the chicken is done, we make the magic. You use the same pan. All those little brown bits left from the chicken are flavor gold. We cook the shallot and garlic right in there.

Doesn’t that smell amazing? Then you add the flour and broth. It thickens up into a silky sauce. Stirring in the half-and-half makes it rich and creamy. This process matters. It teaches you how layers of flavor are built.

Bringing It All Together

Now for the fun part. You stir in the gnocchi, spinach, and cheese. Watch the spinach wilt down. It goes from a big pile to just a hint of

green. The cheese melts into the sauce.

I still laugh at the time I used a whole bag of spinach. It looked like a mountain! But it always works out. What is your favorite green to add to a warm dish? I would love to know.

A Meal That Feels Like Home

Finally, you place that golden chicken right on top. A sprinkle of fresh parsley makes it pretty. This is a complete meal in one pan. It feels fancy but is so simple to make.

This is the kind of food that brings people to the table. It is warm and filling. It invites you to sit down and share your day. What is a meal that always makes you feel cozy and happy?

Ingredients:

Ingredient	Amount	Notes
Boneless skinless chicken breasts	3 (about 1 ½ pounds)	Pounded to an even thickness
Kosher salt	½ teaspoon	
Black pepper	¼ teaspoon	
Unsalted butter	5 tablespoons	Divided
Shallot	1 medium (about ⅓ cup)	Diced
Garlic	2 teaspoons	Minced
All-purpose flour	3 tablespoons	
Chicken broth	2 cups (480 g)	
Half-and-half	½ cup (121 g)	
Potato gnocchi	1 package (16 ounces)	Uncooked
Fresh spinach	2 cups (60 g)	

Ingredient	Amount	Notes
Asiago cheese	½ cup (40 g)	Freshly grated
Fresh parsley		Chopped for garnish



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My Cozy Chicken and Gnocchi Supper

Hello, my dear. Come sit with me for a moment. I want to share one of my favorite weeknight recipes. It's a creamy, dreamy dish that always feels like a warm hug. It reminds me of cooking for my own family after a long day. The smell fills the whole house with comfort.

See also [Creamy Bacon Chicken Pasta Bake](#)

We'll use soft potato gnocchi and tender chicken. The sauce gets creamy with just a little half-and-half. I love watching the fresh spinach wilt right into the pot. It's like a little magic trick in my skillet. Are you ready to begin? Let's make some memories together.

Step 1

First, we get our chicken ready. Pat it dry with a paper towel. This helps it get a nice golden color. Then sprinkle it with salt and pepper. I still laugh at that. My grandson once used a whole handful of pepper! We want just a little sprinkle.

Step 2

Melt two tablespoons of butter in your big skillet. Listen for that gentle sizzle when you add the chicken. Cook it for about ten minutes, flipping it halfway. You want it cooked all the way through. Then move it to a plate to rest.

Step 3

Now, for the best part. Use the same pan for the sauce. Melt the rest of

your butter. Add the diced shallot and cook until it's soft. Then stir in the garlic for just one minute. Doesn't that smell amazing? It's the heart of the flavor.

Step 4

Sprinkle the flour right over the buttery shallots. Whisk it for a minute. This cooks the flour taste out. Now, slowly pour in the chicken broth. (A hard-learned tip: pour slowly and whisk fast to avoid lumps!). Scrape all those tasty brown bits from the chicken. They add so much love to the sauce.

Step 5

Let the sauce thicken a bit. Then pour in the half-and-half and add the gnocchi. Stir it all together gently. The gnocchi will cook right in the sauce. It takes about five to seven minutes. Do you know what gnocchi is made from? Share below!

Step 6

Almost done! Stir in the fresh spinach and grated Asiago cheese. Watch the spinach wilt and the cheese melt. It makes such a pretty, creamy sauce. Turn off the heat. Place your cooked chicken right on top. A little sprinkle of fresh parsley makes it perfect for the table.

See also [Creamy White Chicken Chili Delight](#)

Cook Time: 30-35 minutes

Total Time: 45 minutes

Yield: 4 servings

Category: Dinner

Let's Mix It Up!

The wonderful thing about cooking is you can make it your own. This recipe is like a blank canvas. You can add different colors and flavors. Here are a few fun twists I've tried over the years. My neighbor prefers the mushroom version. It's simply wonderful.

Mushroom Lover's Swap: Skip the chicken. Use sliced mushrooms instead. They taste so earthy and rich.

Sun-Dried Tomato Twist: Add chopped sun-dried tomatoes with the spinach. They give a lovely sweet and tangy kick.

Cozy Herb Version: Stir in a teaspoon of Italian seasoning with the garlic. It smells like a summer garden.

Which one would you try first? Comment below!

Serving Your Masterpiece

Now, let's talk about serving your beautiful dish. I think food tastes better when it looks pretty. A simple green salad with a light vinaigrette is perfect on the side. It adds a fresh, crisp bite. Some warm, crusty bread is lovely for dipping into that creamy sauce. Don't forget the bread!

For a drink, a chilled glass of white wine pairs nicely. For the young ones, a fizzy apple cider is my go-to. It feels so festive. Which would you choose tonight? However you serve it, I hope it brings you as much joy as it brings me.



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Keeping Your Cozy Chicken and Gnocchi

Let's talk about keeping this lovely dish for later. It stores beautifully in the fridge for three days. Just pop it in a sealed container. You can also freeze it for up to three months.

I like to make a double batch for easy meals. It saves so much time on a busy week. I remember my first time freezing it. I was so happy to have a homemade meal ready on a cold night.

To reheat, warm it slowly in a pan with a splash of broth. This keeps the sauce creamy. Having a good meal ready matters. It brings comfort on even the most tiring days. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Sometimes our cooking needs a little help. If your sauce is too thin, let it simmer a bit longer. It will thicken up nicely. If it is too thick, just add a little more broth.

I once added the gnocchi too early. They became a bit soft. Now I wait for the sauce to thicken first. This makes the gnocchi perfectly tender. Getting the texture right builds your cooking confidence.

If your spinach seems watery, just pat it dry before adding. This small step makes a big difference. It ensures your sauce is rich and flavorful, not watery. **Which of these problems have you run into before?**

See also Presto Pesto Hamburger Mac

Your Quick Questions Answered

Q: Can I make this gluten-free? A: Yes! Use your favorite gluten-free flour and gnocchi.

Q: Can I make it ahead? A: Absolutely. Assemble it, then bake for 20 minutes before serving.

Q: What can I use instead of Asiago? A: Parmesan or Romano cheese work wonderfully here.

Q: Can I double the recipe? A: You can. Just use a very large pot or two skillets.

Q: Any optional add-ins? A: Try mushrooms or sun-dried tomatoes for extra flavor. *Fun fact: Gnocchi means “little lumps” in Italian.* **Which tip will you try first?**

With Love From My Kitchen

I hope this recipe brings warmth to your table. It is one of my favorites to share. Cooking for others is a way to show you care.

I would love to see your creations. Your photos always make my day. **Have you tried this recipe? Tag us on Pinterest!** I cannot wait to see what you make.

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Stovetop](#)

Cuisine:[American](#) [Italian](#)



Courses:[Dinner Main](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **30 minutes**

Rest time:

Total time: **40 minutes**

Servings: 3 servings



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Calories: **703 kcal**

Best Season:**Summer**

Description

A comforting and creamy one-pan meal featuring tender chicken,

pillowy gnocchi, and fresh spinach in a rich Asiago cheese sauce.

Ingredients

- 3 boneless skinless chicken breasts (about 1 ½ pounds), pounded to an even thickness
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- 5 tablespoons unsalted butter, divided
- 1 medium shallot, diced (about ⅓ cup)
- 2 teaspoons garlic, minced
- 3 tablespoons all-purpose flour
- 2 cups (480 g) chicken broth
- ½ cup (121 g) half-and-half
- 1 package (16 ounces) potato gnocchi, uncooked
- 2 cups (60 g) fresh spinach
- ½ cup (40 g) Asiago cheese, freshly grated
- fresh parsley, chopped for garnish

Instructions

1. Pat chicken breasts dry and season evenly with salt and pepper.
2. To a large non-stick skillet over medium heat, add 2 tablespoons butter. Once the butter has melted, add chicken and cook for 8-10 minutes, flipping halfway through cooking, until the chicken reaches an internal temperature of 165°F. (Depending on the size of the chicken breasts, cooking times may vary.)
3. Transfer the cooked chicken to a plate. Tent to keep warm.
4. In the same skillet, melt the remaining 3 tablespoons of butter. Add shallot, and cook, stirring frequently, until softened, about 3-5 minutes. Add garlic and cook for 1 more minute.

5. Add flour. Whisk for about 1 minute. Gradually add chicken broth, stirring constantly, and scraping up the browned bits as you go. Cook for 3-5 minutes or until slightly thickened.
6. Add half-and-half and gnocchi. Stir to combine. Continue cooking for 5-7 minutes, or until gnocchi is cooked through.
7. Add spinach and Asiago. Stir to combine. Cook for 2-3 minutes, or until the spinach is wilted and the cheese is melted, stirring occasionally.
8. Remove from heat and top with the cooked chicken.
9. Garnish with parsley and serve.

Notes

For a lighter version, you can substitute the half-and-half with whole milk, though the sauce will be slightly less creamy.

Keywords: Creamy Chicken, Gnocchi, One Pan, Asiago, Spinach