



Slow Cooker Tuscan Chicken Meatballs with Gnocchi

The First Bite That Hooked Me

The smell hit me first—garlic, sun-dried tomatoes, and herbs. My friend served this dish at a cozy dinner. One bite of those tender meatballs and pillowy gnocchi, and I was sold. **Ever wondered how you could turn simple ingredients into something unforgettable?** The slow cooker does the work while you relax. Trust me, your kitchen will smell like a Tuscan villa.

My Messy First Try

I burned the first batch of meatballs. Too much heat, not enough patience. The sauce saved everything—creamy, tangy, and rich. **Home**

cooking teaches you to adapt, not quit. Now I sear them gently, letting the slow cooker do the rest. What's your biggest kitchen save? Share below!

Why This Dish Shines

– The sun-dried tomatoes add a sweet, chewy punch. – Cream and Parmesan make the sauce silky and rich. **Which flavor combo surprises you most?** The spinach wilts perfectly at the end for a fresh touch. It's comfort food with a fancy twist.

A Taste of Tuscany

This dish nods to Tuscan farmhouse cooking—simple, hearty, and full of flavor. *Did you know gnocchi dates back to Roman times?* It's peasant food turned gourmet. The slow cooker keeps it easy for busy cooks. Would you try this with another pasta? Let me know!



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Ingredients:

Ingredient	Amount	Notes
Meatball Ingredients:		
Ground Chicken	1 pound	
Large Egg	1	
Panko (regular or whole wheat)	½ cup	
Grated Parmesan Cheese	¼ cup	
Italian Seasoning	1 teaspoon	
Garlic Powder	1 teaspoon	
Onion Powder	1 teaspoon	
Salt	½ teaspoon	
Pepper	¼ teaspoon	
Oil from Sun Dried Tomatoes	2 tablespoons	For pan frying
Sauce and Gnocchi Ingredients:		
Dry White Wine	¼ cup	
Chicken Broth	2 cups	
Italian Seasoning	1 teaspoon	
Salt	½ teaspoon	
Pepper	¼ teaspoon	
Heavy Cream	½ cup	
Grated Parmesan Cheese	½ cup	
Sundried Tomatoes (packed in oil)	½ cup	Drained & chopped
Baby Spinach	4 cups	De-stemmed & chopped
Shelf-stable gnocchi	16-18 oz package	

How to Make Slow Cooker Tuscan Chicken Meatballs with Gnocchi

Step 1

See also Tuscan White Bean and Kale Lentil Soup
Mix meatball ingredients in a bowl. Use hands or a scraper to blend. Roll into small balls. A cookie scoop helps keep them even. (Hard-learned tip: Wet your hands to stop sticking.) **Step 2** Heat sundried tomato oil in a skillet. Sear meatballs until golden. Turn with tongs. They don't need to cook through yet. **What's the best tool for flipping meatballs? Share below!** **Step 3** Add meatballs to the slow cooker. Pour in broth, wine, and spices. Deglaze the pan for extra flavor. Cook on high for 3 hours. **Step 4** Stir in gnocchi, cream, and parmesan. Add sundried tomatoes. Cook 20 more minutes. The sauce will thicken nicely. **Step 5** Fold in spinach until wilted. Serve hot. Top with extra parmesan if you like. *Fun fact: Spinach cooks in just 1-2 minutes!*
Cook Time: 3 hours 30 minutes **Total Time:** 4 hours **Yield:** 4 servings
Category: Dinner, Comfort Food

3 Twists on This Cozy Dish

Vegetarian Swap chicken for mashed white beans in the meatballs. Use veggie broth. Skip the cream for coconut milk. **Spicy** Add red pepper flakes to the meatballs. Stir in chopped jalapeños with the spinach. Top with hot honey. **Seasonal** Use butternut squash gnocchi in fall. Swap spinach for kale in winter. Add fresh basil in summer. **Which twist would you try first? Vote in the comments!**

Serving Ideas & Sips

Pair with garlic bread or a crisp salad. Garnish with lemon zest or pine

nuts. For drinks, try chilled white wine or sparkling lemonade. This dish is great for weeknights or guests. Leftovers taste even better the next day. **Which would you choose tonight?**



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Storing and Reheating Tips

Got leftovers? Let's make them last. Store cooled meatballs and gnocchi in airtight containers. They'll keep in the fridge for 3 days. Freeze extras for up to 3 months—thaw overnight before reheating. *Fun fact: Spinach stays brighter if added fresh when reheating.* Want a quick meal? Double the batch and freeze half. Reheat on the stove with a splash of broth to keep things saucy. Ever tried freezing gnocchi? How did it turn out? Share your tricks below!

See also [Pickled Shrimp: A Southern Delicacy](#)

Common Issues and Fixes

Ran into trouble? Here's how to fix it. Meatballs falling apart? Chill the mix for 15 minutes before shaping. Sauce too thin? Stir in a spoonful of cornstarch slurry at the end. Gnocchi mushy? Add it later—just 20 minutes before serving. Why this matters: Texture makes or breaks comfort food. Batch-cooking tip: Sear meatballs ahead, then refrigerate until slow-cooker time. Ever had a slow-cooker fail? Tell us how you saved the day!

Your Questions, Answered

Q: Can I make this gluten-free? A: Yes! Swap panko for gluten-free breadcrumbs. Use GF gnocchi too. **Q: How far ahead can I prep?** A: Mix meatballs 1 day early. Sear and refrigerate until cooking. **Q: No wine on hand—what's a swap?** A: Try extra broth with a splash of lemon juice for brightness. **Q: Can I double the recipe?** A: Absolutely. Use a 6-quart slow cooker for best results. **Q: Heavy cream too rich?** A: Half-and-half works, but sauce will be thinner. Why this matters:

Flexibility keeps dinner stress-free.

Final Thoughts

This dish is cozy magic in a bowl. I love how the sun-dried tomatoes add a sweet-tangy punch. *Fun fact: My neighbor's kids call these "confetti meatballs" because of the spinach flecks.* Share your creations with me—**tag Savory Discovery on Pinterest** so I can see your twists. Happy cooking! —Elowen Thorn