

## **CRISPY PAN-FRIED GNOCCHI WITH CHICKEN, ZUCCHINI, TOMATOES, AND FETA**

Yield: 2 servings

1/2 lb. shelf stable DeLallo Gnocchi (in pasta aisle)  
1 Tblsp. extra virgin olive oil (EVOO)  
1/8 c. onion, chopped  
1 zucchini (8 oz.), quartered lengthwise and sliced 1/2" thick  
salt to taste  
1 garlic clove, minced\*  
1/8 c. roasted tomatoes, chopped\*\*  
1/8 c. roasted red pepper, chopped\*\*\*  
3/4 c. cooked chicken or rotisserie chicken, chopped  
black pepper to taste  
1/2 tsp. dried oregano  
dry sherry or broth  
1/8 c. feta cheese, crumbled

1. Separate gnocchi and arrange in single layer in a large 12" nonstick skillet. Drizzle EVOO evenly over gnocchi. Place skillet over medium heat and cook, without moving gnocchi, until well browned on 1 side, 5 to 8 minutes. Turn over gnocchi and continue to cook until second side of pieces is lightly crisp, 1 to 2 minutes longer. Using slotted spoon, transfer gnocchi to a plate covered with a paper towel, leaving EVOO in skillet.
2. Add onion to skillet and sauté until just starting to brown. Add zucchini to skillet and stir occasionally. When zucchini is almost tender crisp, lightly salt. Stir in garlic and continue sautéing for about 30 seconds. Stir in roasted tomatoes, roasted red pepper, chicken, black pepper, and oregano. Add a few tablespoons of dry sherry to boost flavor and keep mixture moist.
3. Stir in reserved gnocchi and heat through all ingredients. Stir in additional oregano if desired. Sprinkle feta cheese over top.

### Substitutions/Notes:

\* Granulated garlic—add with broth or dry sherry because liquid reactivates the enzymes responsible for its signature flavor.

\*\* 1/2 lb. cherry tomatoes—add after zucchini sautéed.

\*\*\* 1/4 red pepper, stemmed, seeded, and cut into 1/2" pieces—add with zucchini.