



TABLE & TWINE

# CHICKEN GNOCCHI



Chicken



Gnocchi



Contains Gluten

Asparagus & Mushrooms



Velouté



Contains Dairy

Asiago



Contains Dairy

- STEP 1** Preheat a large sauté pan over high heat with two tablespoons of your preferred cooking oil. Add chicken to hot pan and sauté for 3-5 minutes.
- STEP 2** When chicken is hot, add asparagus pieces and wild mushroom blend and cook for an additional minute, stirring occasionally. Then, add gnocchi dumplings and cook for 1-2 minutes, or until hot.
- STEP 3** Add enough truffle & thyme velouté to coat chicken, gnocchi and vegetables. Cook for an additional minute, stirring occasionally.
- STEP 4** Spoon chicken and dumpling gnocchi into your preferred serving bowl, then top with shaved Asiago cheese. Serve immediately.

COOKING TIMES MAY VARY, PLEASE MAKE SURE FOOD IS COOKED ALL THE WAY THROUGH BEFORE CONSUMING.