



## Chicken & Mushroom Gnocchi

*Tender house made potato dumplings, pulled chicken & roasted mushrooms tossed in a pan sauce of extra virgin olive oil, local tomatoes, fresh chives & basil, garlic, banana peppers & parmigiano-reggiano cheese*

**Recipe makes 6 dinner portions.**

### For the Chicken

1ea Whole Chicken, 2.5# - 3#  
1ea Whole Onion, peeled & cut in half  
2ea Celery Ribs, washed, cut in half  
1ea Carrot, peeled, cut in 3 pieces  
Sachet: 5 Black Peppercorns, 1 Bay Leaf, 1  
Garlic Clove.

### For the Gnocchi

4ea 90 count Idaho Potatoes  
1 Egg + 1 Egg Yolk  
2.5oz Heavy Cream  
1oz Extra Virgin Olive Oil  
2 & 1/3c All Purpose Flour  
Pinch Nutmeg  
2.5t Kosher Salt

### For the Sauce

2ea Large Ripe Tomatoes, peeled, seeded,  
chopped  
3ea Portobello Mushroom, cleaned  
2T Chives, minced  
2T Basil, chopped  
2T Garlic, sliced  
1T Flat Parsley, chopped  
1oz White Balsamic Vinegar

2ea Banana Peppers, cut in thin rings  
.75c Extra Virgin Olive Oil  
1.5c Chicken Broth  
tt Kosher Salt & Fresh Ground Black Pepper

### Method- Chicken

Rinse Chicken under cold water, place in a large pot with all other ingredients, cover with cold water. Bring to a boil over high heat, turn down to simmer and skim stock. Simmer stock 45 minutes or until chicken is tender and pulls away from the bone. Remove chicken from pot to a platter to cool, strain stock into another pot, reduce by 1/3, discard other ingredients. When chicken is cool enough to handle, pull all chicken meat and reserve, discard all skin & bones.

### Method- Gnocchi

Wash potatoes, place on baking sheet and bake 45 minutes, remove potatoes from oven and set aside til cool enough to handle. Meanwhile whisk all wet ingredients together & sift all dry ingredients into a pile on a dry surface, use your hand to make a well in the middle of

the pile. When potatoes are cool enough to handle, peel skins off and pass flesh through a food mill onto the pile of flour. Pour whisked ingredients over milled potatoes & flour then mix all ingredients by hand until just combined. Roll dough into a log the diameter of your middle finger and cut into 1" lengths, dust them lightly with flour and set on a floured tray in the fridge- finish this step no more than 30 minutes prior to starting the sauce, if longer place in the freezer.

#### **Method- Sauce**

Lightly oil the mushrooms with extra virgin olive oil, season with salt & pepper, place on a baking sheet and roast at 350F for 10 minutes, then set aside to cool. Once cooled cut into thin julienne strips. Place a large non-stick skillet over high heat, add extra virgin olive oil and sliced garlic, fry stirring constantly until garlic barely begins to brown then immediately add peppers &

tomatoes and stir vigorously until tomatoes are slightly dissolved then add in chicken and mushrooms, toss until hot through. Remove from heat and stir in chives, vinegar, parsley, basil and season with salt & pepper.

#### **Method- The Finish**

Bring a large pot of salted water to a boil, add gnocchi and stir, boil til all gnocchi float, turn off heat, drain gnocchi well and place in serving bowls, ladle sauce and chicken over gnocchi, garnish with plenty of grated parmigiano-reggiano & fresh basil.