

Gnocchi with chicken, sage & prosciutto

Gnocchi con Pollo, Salvia e Prosciutto

Ingredients:

40g butter
350g chicken (thigh) fillets, chopped into pieces
100g prosciutto (or bacon), cut into matchsticks
8-10 fresh sage leaves
1 tbsp parsley, chopped
sprig of rosemary, chopped
2 tbsp cream
salt and freshly ground pepper
500g packet gnocchi
50g parmesan cheese, shaved

Method:

1. **To make the sauce:** Heat the butter in a large frying pan. When the butter begins to foam add the chicken and prosciutto and cook until the chicken is cooked through and the prosciutto crisp, 8-10 minutes.
2. Stir in the sage, parsley, chopped rosemary, cream and salt and pepper. Simmer for 5 minutes. Do not let boil.
3. Meanwhile bring a large pot of salted water to the boil, add the gnocchi, when they begin to float they are ready, 2-3 minutes. Remove and drain.
4. Pour the sauce over the gnocchi and mix in gently.
5. Top with shaved parmesan cheese.

Gnocchi are prepared all over Italy, each region having their own distinct way of making them, as well as a number of specifically suited accompanying sauce(s). They can be made of semolina (milled durum wheat), potatoes, flour or ricotta (with or without spinach). Sometimes breadcrumbs are used. This is rather a convenience recipe, in that, I have specified the use of shop-bought gnocchi. Look around, you will find some excellent commercial types available. Gnocchi is the Italian word for dumplings. Gnocchi cook faster than normal pasta so care is needed when cooking them, do not overcook them.