



Tuscan Chicken fillet strips, gnocchi with green beans and & sun-dried tomatoes



25 minutes



10 persons



Ingrediënten

- 2.5 kg Tuscan Chicken fillet strips
- 1.25 kg gnocchi
- 1.25 kg green beans
- 250 g sun-dried tomatoes
- 10 leaves of sage
- Dash of olive oil
- Pepper & salt

Bereiding

Prepare the Tuscan Chicken fillet strips according to the instructions on the packet.

Boil the gnocchi in salted water. Allow them to boil for a further minute after they come to the surface, then they will be ready.

Clean the beans and boil them in salted water until “al dente”. Refresh them under cold running water.

Cut the sun-dried tomatoes into pieces.

Sauté the gnocchi with a little olive oil and add the green beans and the sun-dried tomatoes.

Season with pepper and salt, finish with the sage and serve.

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