

Easy Gnocchi Chicken Pot Pie (No Crust, All Comfort!)

If you love classic chicken pot pie but want something even heartier and easier, this



OVEN
375°F

TIME
5 min

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INGREDIENTS

- 1 lb chicken breast, diced
- 2 cups frozen gnocchi
- 1 cup carrots, diced
- 1 cup celery, diced
- 1 cup peas (fresh or frozen)
- 1 small onion, diced
- 3 tablespoons butter, divided
- 3 tablespoons all-purpose flour
- 3 cups chicken broth
- 1 cup heavy cream or milk
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- 1/2 teaspoon black pepper
- Salt, to taste
- 1/2 cup shredded mozzarella or cheddar (optional)

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 375°F (190°C) and grease a baking dish.
- 2.** Cook the Chicken: In a large skillet, melt 1 tablespoon butter over medium-high heat. Add diced chicken and cook until browned and cooked through.
- 3.** Add Vegetables: Stir in carrots, celery, onion, and peas. Cook for about 5 minutes, until slightly tender.
- 4.** Make the Roux: Add remaining butter. Stir in flour and cook for 1 minute to remove the raw flour taste.
- 5.** Create the Cream Sauce: Slowly whisk in chicken broth, then whisk in heavy cream (or milk). Stir until thickened. Season with garlic powder, dried thyme, salt, and black pepper.
- 6.** Cook the Gnocchi: Boil gnocchi in a separate pot according to package instructions (about 2-3 minutes, until they float). Drain and add to the skillet. Stir gently to combine.
- 7.** Assemble: Transfer mixture to the prepared baking dish. Sprinkle shredded cheese on top if using.
- 8.** Bake: Bake for 20-25 minutes, until bubbly and lightly golden.
- 9.** Rest and Serve: Let rest 5 minutes before serving to allow the sauce to set slightly.

SWAPS & NOTES

Rotisserie chicken works beautifully for a shortcut version.
Use milk instead of cream for a lighter sauce.

Swap gnocchi for cauliflower gnocchi for a lower-carb option.
Add mushrooms for extra savory depth.

TIPS FOR SUCCESS

Don't overcook the gnocchi before baking-they'll continue cooking in the oven.

For extra golden top color, broil for the last 2 minutes.

If sauce thickens too much, add a splash of broth before baking.

Taste and adjust salt before transferring to the baking dish.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-gnocchi-chicken-pot-pie-no-crust-all-comfort/>