

Chicken Broccoli Cheddar Gnocchi Bake

A creamy chicken broccoli cheddar gnocchi bake with tender potato gnocchi, cooked chicken, drained broccoli, and an optional golden breadcrumb topping.



PREP

20 minutes

COOK

40 minutes

TOTAL

1 hour 5 minutes

SERVES

6 servings

INGREDIENTS

- 1 package (16 ounces) potato gnocchi suitable for boiling
- 2 cups small broccoli florets, fresh or frozen
- 2 cups fully cooked shredded chicken
- 1 can (10.5 ounces) condensed cream of chicken soup, not prepared with extra liquid
- 1 cup milk
- 2 cups shredded cheddar cheese, divided
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Black pepper, to taste
- Salt, only if needed after tasting the sauce
- 1/2 cup plain breadcrumbs or panko, optional, for topping
- 1 tablespoon melted butter, optional, for the breadcrumb topping
- Butter or a little oil, for greasing the dish

DIRECTIONS

1. Prepare the oven and broccoli: Preheat the oven to 375 degrees F. Grease a 9-by-13-inch baking dish. For fresh broccoli, cut into small florets and blanch in boiling water for about 2 to 3 minutes, until bright green and beginning to soften. Drain well. For frozen broccoli, cook according to its package directions and drain thoroughly, blotting away excess moisture if needed.
2. Cook the gnocchi briefly: Cook the gnocchi according to its package instructions, draining promptly when done. Do not keep boiling after it is tender; it will cook again in the oven. Use a separate batch of water or reuse the broccoli water if convenient.
3. Mix the creamy sauce: In a large bowl, whisk the condensed soup, milk, garlic powder, onion powder, and black pepper until smooth. Taste before adding salt because the soup, chicken, and cheddar may provide enough. Stir in 1 cup cheddar.
4. Combine and fill the dish: Gently fold the cooked gnocchi, drained broccoli, and fully cooked shredded chicken into the sauce. Transfer to the greased baking dish and spread evenly. Scatter the remaining cup cheddar over the top. If using breadcrumbs, toss them with the optional tablespoon melted butter and sprinkle over the cheese.
5. Bake until hot throughout: Bake uncovered for about 25 to 35 minutes, until the sauce bubbles, the topping is golden, and the center reaches 165 degrees F on a food thermometer. A cold mixture may need longer. If the top browns before the center is hot, loosely tent with foil and continue baking.
6. Rest and serve: Let stand for about 5 minutes before serving so the sauce settles. Spoon into bowls or onto

plates while warm.

SWAPS & NOTES

Timing is approximate and includes stovetop preparation, baking, and a 5-minute rest. Package cooking times and cold ingredients can extend the total.

Use fully cooked chicken. Raw chicken is not a direct substitute with this short baking method.

Use condensed soup as it comes from the can. The listed cup of milk supplies the added liquid; do not prepare the soup separately with another can of milk or water.

Fresh broccoli gets a brief blanch; frozen broccoli should be prepared according to its package and drained well. Excess water can thin the sauce.

TIPS FOR SUCCESS

Cut broccoli into small pieces so it distributes evenly and finishes tender.

Fold gently after adding gnocchi to keep the dumplings intact.

Mix half the cheddar into the sauce and reserve half for the top.

Check the center temperature rather than relying only on bubbling edges.

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

Original recipe: <https://chefmaniac.com/?p=59382>