

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today

palmer food services



Tonight's Special is...

Chicken and Gnocchi

Add a little flair to your specials this weekend with this unique green olive cream sauce. It has a nice flavor with a slightly salty bite. Very easy to make and it will grab the attention of your diners. It works just as nice with shrimp or just the gnocchi alone and is perfect with a Martini.

Menu Applications

6 oz. chicken breast, cut into strips

1 clove garlic, finely chopped

1 large yellow onion, finely chopped

3 Tbs. olive oil

3/4 cup chicken stock

1/3 cup heavy cream

1 1/2 cups green olives, pitted and chopped

fresh squeezed lemon juice

6 oz. gnocchi, chilled but not frozen

Item #	Cost
#31837	\$2.76/lb or \$1.03/portion
#2214	\$0.09
#2266	\$0.08
#8992	\$0.11
#26190	\$0.31
#15972	\$0.60
#33720	\$1.04
# 2076	\$0.18
#28310	\$1.08

Tonight's Savings

Portion Cost: \$4.52

Suggested Sell: \$16.99

Food Cost: 26%

Profit Dollars: \$12.47

In a medium sauce pan over high heat, sauté the garlic and onion in the 1 table-spoon of the olive oil, until softened, a few minutes. Add the chicken stock and cream and bring to a simmer. Remove from heat, add the chopped olives and let cool for a couple minutes.

Transfer to a bowl and puree with a stick blender. Taste and add a bit of fresh lemon juice, salt and white pepper if you like. Set aside and keep warm.

In a hot pan, sauté the chicken breast strips with the remaining 2 tablespoons of olive oil until almost done. Add the gnocchi to the pan and sear until they are golden brown and slightly crispy. You do not have to cook the gnocchi in water first.

Gently toss the chicken and gnocchi with the green olive cream sauce and serve. Top with toasted capers and chives.



Not Responsible for Typographical Errors.