



# CHICKEN POT PIE GNOCCHI

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## INGREDIENTS

2 Large Chicken Breast

2 Cups of Chicken Bone

Broth

(or regular chicken broth)

1 Small Bag of Frozen

peas, carrots, Corn

1/2 Onion, chopped

1 Cup Cream

2 tsp Herb Seasoning

(21 day salute or dried Italian herbs)

1 tsp Salt

1 tsp Pepper

1 Package Gnocchi

(Sub gluten free if needed)

## DIRECTIONS

1. In crockpot add chicken, broth, frozen veggies, onion, herb seasoning, salt, and pepper.
2. Cook on low for 6-8 hours.
3. An hour before serving add 1 Cup of cream and 1 package of Gnocchi and let it go on low for another hour.
4. Enjoy! You can serve with biscuits if you want!

## NOTES

I love using bone broth for more protein!