



BACON & 4 CHEESE GNOCCHI BAKE



Tender **Gnocchi** mixed with a 4-cheese cream sauce, baked until gooey and topped with chopped bacon and tomatoes, garnished with fresh basil. Yield: 2 Servings

Ingredients:

1 Lb.	Gnocchi [#74922], Prepared According to Package Directions	1 Cup	Mozzarella, Shredded
2 Tbsp.	Butter	1 Cup	Parmesan Cheese, Shredded
2 Tbsp.	Flour, All-Purpose	¼ Cup	Asiago Cheese, Shredded
1 Cup	Chicken Broth	¼ Cup	Cheddar, Shredded
½ Cup	Heavy Cream	1 Cup	Bacon, Cooked & Chopped
To Taste	Salt & Black Pepper	1 Cup	Tomato, Diced
		Garnish	Basil, Chiffonade

Directions:

1. Preheat an oven to 425°F.
2. Heat the butter in a large saucepot on medium heat.
3. Stir in the flour, then cook for another minute.
4. Deglaze the pot with the chicken broth, then whisk in the heavy cream and salt and pepper.
5. Bring it to a simmer, reduce the heat to low and slowly whisk in ½ cup of mozzarella cheese until it is melted and incorporated into the sauce.
6. Repeat step 5 with the parmesan and asiago cheeses.
7. Fold the **Gnocchi** into the cheese sauce, then pour the mixture into a greased baking dish.
8. Top with the remaining mozzarella and cheddar cheeses, then bake uncovered for 8-10 minutes, or until the cheese is melted and beginning to brown.
9. Place the **Gnocchi** onto a serving dish and top each serving with an equal amount of bacon and tomato.
10. Garnish with fresh basil.

