



BACON & CARMELIZED ONION GNOCCHI



Crispy **Gnocchi** pan-fried with chopped bacon, caramelized onions and garlic, garnished with sliced scallions. Yield: 2 Servings

Ingredients:

1 lb.	Gnocchi [#74922], Prepared According to Package Directions	½ tsp.	Thyme, Chopped
4 Each	Bacon Slices, Chopped	To Taste	Salt & Black Pepper
1 Cup	White Onion, Sliced	2 Tbsp.	Butter, Unsalted
1 tsp.	Garlic, Minced	Garnish	Scallions, Chopped

Directions:

1. Heat a medium sauté pan on medium heat.
2. Add in the bacon and cook for 6-8 minutes, or until it is crispy.
3. Remove the bacon from the pan and add in the white onion.
4. Sauté on low heat for 15-20 minutes, or until caramelized.
5. Add in the garlic, thyme, salt and black pepper, then cook for another minute.
6. Remove the vegetable mixture from the pan, then add in the butter.
7. Pan-sear the **Gnocchi** on medium-high heat for 2-3 minutes, or until browned, then add the bacon and vegetable mixture back in.
8. Sauté for another minute on medium heat until it is heated throughout and place the **Gnocchi** into a serving dish.
9. Garnish with scallions.

