



LOADED POTATO GNOCCHI



Tender **Gnocchi** tossed in a cream sauce with chopped bacon and cheddar cheese, baked until bubbly. Yield: 2 Servings

Ingredients:

2 Cups	Gnocchi [#74922], Prepared According to Package Directions
1 Cup	Alfredo Sauce, Heated
½ Cup	Cheddar Cheese, Shredded
¼ Cup	Bacon, Prepared & Chopped

Directions:

1. Preheat an oven to 350°F.
2. Mix the **Gnocchi** together with the alfredo sauce in a medium mixing bowl.
3. Reserve some cheddar cheese and bacon for garnish, then mix the remaining cheddar cheese and bacon with the **Gnocchi**.
4. Pour the mixture into a greased baking dish, then garnish on top with the remaining cheddar cheese and bacon.
5. Bake for 6-8 minutes, or until golden and the cheese is melted.

