



One-Pot Bacon-Mushroom Gnocchi

with Arugula & Parmesan Salad

 20-30min  2 Servings

Gnocchi are a versatile potato dumpling with a light, pillowy texture. For this one-pot dinner, gnocchi are sautéed in bacon fat until golden before being tossed in a pan sauce full of meaty portobello mushrooms and crisp bacon. The peppery arugula salad studded with celery and Parmesan cheese served alongside is the perfect complement to the decadent dish.

What we send

- bacon
- arugula
- baby bella mushrooms
- gnocchi ^{1,17}
- garlic
- chicken broth concentrate
- fresh parsley
- celery
- Parmesan ⁷

What you need

- kosher salt & ground pepper
- olive oil
- white wine vinegar ¹⁷

Tools

- box grater
- nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1210kcal, Fat 62g, Carbs 93g, Proteins 66g



1. Prep ingredients

Cut **all of the bacon** crosswise into $\frac{1}{2}$ -inch pieces. Trim and discard stem ends from **mushrooms**, then thinly slice caps. Peel and finely chop **1 teaspoon garlic**. Pick **parsley leaves from stems**; finely chop stems and coarsely chop leaves, keeping them separate. In a small bowl or measuring cup, whisk **chicken broth concentrate** into $\frac{1}{2}$ cup water.



2. Brown bacon

Heat **2 teaspoons oil** in a medium nonstick skillet over medium. Add **bacon** to skillet and cook, stirring occasionally, until browned and crisp, 7-9 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Pour off **all but 2 tablespoons bacon fat** from skillet. Reserve skillet with bacon fat for step 4.



4. Brown gnocchi

Heat same skillet with **reserved bacon fat** over medium-high. Gently break apart any **gnocchi** that are stuck together. Carefully add to skillet in a nearly even layer. Cook, without stirring, until very well browned and crisp on one side, about 4 minutes. Cook, stirring, until just warm, about 1 minute more. Transfer to a plate.



5. Make sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms** and cook, stirring occasionally, until browned, 4-5 minutes. Add **parsley stems** and **remaining $\frac{3}{4}$ teaspoon garlic**. Cook, stirring, until fragrant, about 30 seconds. Add **broth** and bring to a boil. Cook until liquid is reduced by half, about 2 minutes.



3. Prep salad & dressing

Meanwhile, trim and discard ends from **celery**, then thinly slice on an angle. Coarsely grate **Parmesan** on the large holes of a box grater. In a medium bowl, whisk **2 teaspoons vinegar, $\frac{1}{4}$ teaspoon of the chopped garlic, and $1\frac{1}{2}$ tablespoons oil**. Season to taste with **salt** and **pepper**. Add celery to bowl with **dressing** and stir to coat.



6. Finish & serve

Transfer **gnocchi, 1 tablespoon butter, and half each of the parsley leaves and bacon** to skillet. Cook, stirring, until **gnocchi** are warm, about 1 minute. Season to taste with **salt** and **pepper**. Add **arugula** and **Parmesan** to bowl with **marinated celery**; stir to combine. Season to taste with **salt** and **pepper**. Garnish **gnocchi** with **_remaining bacon and pars...**