

# DINNERLY



## Loaded Baked Potato Gnocchi with Bacon & Caramelized Onions



20-30min



2 Servings

Caution: This recipe contains material that some eating audiences may find unsuitable based on extreme levels of heavenly decadence. Many parents may want to eat it with their children. This dish contains one or more of the following: bacon in multiple applications, caramelized onions, pillowy gnocchi, sweet peas, and creamy cheese. Eating discretion is strongly advised. You're gonna love it! We've got you covered!

### WHAT WE SEND

- 1 medium red onion
- 4 oz pkg thick-cut bacon
- 1 oz scallions
- 1 pkg gnocchi <sup>1</sup>
- 2 pkts cream cheese <sup>2</sup>

### WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- red wine vinegar (or apple cider vinegar)
- olive oil

### TOOLS

- medium saucepan
- medium skillet
- colander

### ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 880kcal, Fat 39g, Carbs 95g, Protein 37g



#### 1. Prep ingredients

Bring a medium saucepan of **salted water** to a boil. Halve, peel, and thinly slice **all of the onion**. Cut **bacon** into ½-inch pieces. Trim **scallions**, then thinly slice.



#### 2. Cook bacon

Add **bacon** to a medium skillet and cook over medium-high, stirring occasionally, until browned and crisp, 5–6 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate. Drain **all but 2 tablespoons bacon fat** from skillet.



#### 3. Caramelize onions

Heat skillet with **bacon fat** over medium-high. Add **sliced onions**, ½ **teaspoon sugar**, 1 **teaspoon vinegar**, and a **pinch each of salt and pepper**. Cook, stirring often, until onions are well browned, adding 1 **tablespoon water** at a time, as needed, to scrape up browned bits from bottom of skillet, 12–15 minutes. Transfer onions to plate with **bacon**. Wipe out skillet.



#### 4. Cook gnocchi

Meanwhile, add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi floats to the top, 2–3 minutes. Reserve ¾ **cup pasta cooking water**, then drain gnocchi.



#### 5. Finish & serve

Heat same skillet over medium-high; add **reserved cooking water** and **all of the cream cheese**, whisking until smooth. Carefully fold in **gnocchi**, then bring to a simmer and cook, stirring, until **sauce** is thickened and coats **gnocchi**, about 2 minutes. Serve **loaded baked potato gnocchi** topped with **bacon**, **caramelized onions**, and **scallions**.



#### 6. Add some green!

Nothing like a peppery arugula salad studded with grape tomatoes, Parmesan, and balsamic to make the perfect complement to this decadent dish.