



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 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

- 4 oz pkg thick-cut bacon
- 4 oz mushrooms
- ¼ oz fresh parsley
- 1 pkt chicken broth concentrate
- 2 oz celery
- 17.6 oz gnocchi ²
- 3 oz arugula
- ¾ oz Parmesan ¹

What you need

- olive oil
- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- butter ¹
- garlic

Tools

- medium nonstick skillet

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 48g, Carbs 91g, Protein 28g



1. Prep ingredients

Cut **all of the bacon** crosswise into ½-inch pieces. Trim and discard stem ends from **mushrooms**, then thinly slice caps. 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 to combine **chicken broth concentrate** with **½ cup water**; set aside until step 5.



4. Brown gnocchi

Heat reserved skillet with **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.



2. Brown bacon

Heat **2 teaspoons oil** in a medium nonstick skillet over medium. Add **bacon** and cook, stirring occasionally, until browned and crisp, 7-9 minutes. Use a slotted spoon to 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.



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 garlic**. Cook, stirring, until fragrant, about 30 seconds. Add **broth mixture** and bring to a boil. Cook until liquid is reduced by half, about 2 minutes.



3. Prep salad & dressing

Meanwhile, trim ends from **celery**, then thinly slice on an angle. In a medium bowl, whisk to combine **2 teaspoons vinegar**, **¼ teaspoon of the chopped garlic**, and **1½ tablespoons oil**. Season to taste with **salt** and **pepper**. Add celery to bowl with **dressing** and stir to coat; set aside until step 6.



6. Finish & serve

Add **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 **celery**; stir to combine. Season to taste with **salt** and **pepper**. Garnish **gnocchi** with **remaining bacon and parsley leaves**. Enjoy!