

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. 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 red onion
- 4 oz pkg thick-cut bacon
- 2 scallions
- 17.6 oz gnocchi ¹
- 3 oz mascarpone ²

WHAT YOU NEED

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

TOOLS

- medium saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 42g, Carbs 92g, Protein 37g



1. Prep ingredients

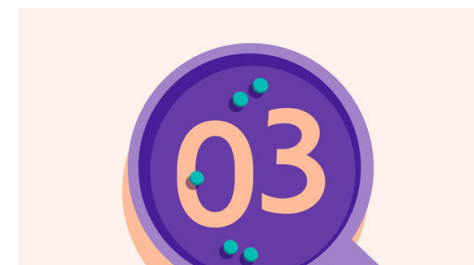
Bring a medium saucepan of **salted water** to a boil.

Halve and thinly slice **onion**. Cut **bacon** into ½-inch pieces. Trim **scallions**, then thinly slice.



2. Cook bacon

Place **bacon** in a medium skillet. Cook over medium-high heat, 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.



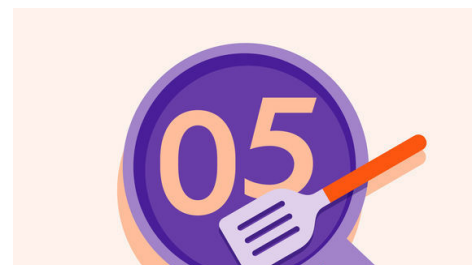
3. Caramelize onions

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, 12–15 minutes (if skillet gets dry, add 1 **tablespoon water** at a time, as needed, to scrape up browned bits). Transfer onions to plate with **bacon**. Wipe out skillet.



4. Cook gnocchi

Meanwhile, add **gnocchi** to saucepan with boiling **salted water**. Cook, stirring gently, until tender and most gnocchi float to the top, 2–3 minutes. Reserve ¾ **cup cooking water**, then drain gnocchi.



5. Finish sauce & serve

Heat same skillet over medium-high; add **reserved cooking water** and **mascarpone**, whisking until smooth. Carefully fold in **gnocchi**, then bring to a simmer and cook, stirring, until **sauce** is thickened, about 2 minutes.

Serve **loaded baked potato gnocchi** topped with **bacon**, **caramelized onions**, and **scallions**. Enjoy!



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.