



MARLEY SPOON



Caramelized Onion & Bacon Gnocchi with Walnut Gremolata

 30-40min  2 Servings

A gnocchi dish so packed with unique flavors that we don't know where to begin. Bacon fat makes two guest appearances-alongside caramelized onions and beef broth concentrate to create a decadent pasta sauce, and combined with Dijon mustard for a deliciously simple salad dressing. The pillowy gnocchi texture perfectly complements the heavenly crunch of bacon bits and an earthy walnut gremolata.

What we send

- 2 (1 oz) walnuts ²
- ¼ oz fresh rosemary
- 4 oz pkg thick-cut bacon
- 1 yellow onion
- garlic
- ¾ oz Parmesan ¹
- 2 pkts beef broth concentrate
- 17.6 oz pkg gnocchi ³
- 5 oz baby spinach
- ¼ oz Dijon mustard

What you need

- olive oil
- sugar
- kosher salt & ground pepper
- red wine vinegar
- butter (optional) ¹

Tools

- medium skillet
- microplane or grater

Allergens

Milk (1), Tree Nuts (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1210kcal, Fat 71g, Carbs 99g, Protein 44g



1. Make gremolata

Coarsely chop **walnuts**. Add to a medium skillet with **¼ cup oil** and **1 tablespoon rosemary leaves**. Cook over medium heat, stirring occasionally, until nuts are toasted, 3-5 minutes. Transfer to a small bowl.



2. Cook bacon

Add **bacon** to same skillet over medium heat. Cook until fat is rendered and bacon is crisp, 3-4 minutes per side. Transfer bacon to a paper towel-lined plate. Transfer **bacon fat** to a bowl, reserving 1 tablespoon in skillet. Coarsely chop bacon.

Meanwhile, halve **onion** and thinly slice. Finely chop **2 teaspoons garlic** and **1 teaspoon rosemary leaves**.



3. Caramelize onions

Add **onions**, **¼ teaspoon sugar**, and a **pinch of salt** to skillet with **bacon fat**. Cook, stirring frequently, until onions are well browned (add 1-2 tablespoons water at a time, as needed, to scrape up browned bits from bottom of skillet), 15-20 minutes.



4. Make salad dressing

Meanwhile, in a large bowl, whisk to combine **Dijon mustard**, **1 tablespoon reserved bacon fat**, and **1½ teaspoons vinegar**. Season to taste with **salt** and **pepper**.

Finely grate **Parmesan**.



5. Cook gnocchi

To skillet with **onions**, add **chopped garlic and rosemary**; cook until fragrant, about 30 seconds. Add **all of the broth concentrate** and **1¼ cups water**; bring to a simmer. Add **gnocchi**, gently pulling apart pieces that are stuck together. Simmer until tender, stirring frequently to prevent sticking to bottom of skillet, 3-4 minutes.



6. Finish & serve

Stir in **all but 2 tablespoons Parmesan** and **½ teaspoon vinegar** to skillet. Add **1 tablespoon butter**, if desired. Season to taste with **salt** and **pepper**. Stir in **bacon** and top with **walnut gremolata** and **remaining Parmesan**.

Toss **spinach** with **bacon-mustard dressing** and serve alongside **gnocchi**. Enjoy!