

DINNERLY



Crispy Gnocchi & Bacon with Tomatoes, Mozzarella & Pesto



20-30min



2 Servings

Crisp on the outside, soft and chewy little clouds on the inside. What more can you ask for from this perfect pasta? Well, some crisp bacon, jammy tomatoes, gooey mozzarella, and a drizzle of basil pesto wouldn't hurt. We've got you covered!

WHAT WE SEND

- 14½ oz can whole peeled tomatoes
- 17.6 oz gnocchi ²
- 4 oz pkg thick-cut bacon
- 3¾ oz mozzarella ¹
- 2 oz basil pesto ¹
- ¾ oz Parmesan ¹

WHAT YOU NEED

- garlic
- olive oil
- sugar
- kosher salt & ground pepper

TOOLS

- box grater or microplane
- large ovenproof 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 1260kcal, Fat 73g, Carbs 98g, Protein 52g



1. Prep ingredients

Finely chop **2 teaspoons garlic**. Finely chop **tomatoes** directly in can with kitchen shears. Finely grate **Parmesan**, if necessary.

Gently break apart any **gnocchi** stuck together.



2. Cook bacon

Cut **bacon** into ½-inch pieces. Place bacon in a large ovenproof skillet and set over medium-high heat. Cook bacon, stirring occasionally, until golden brown and crisp, about 5 minutes. Use a slotted spoon to transfer bacon to a paper towel-lined plate. Reserve bacon fat in skillet.



3. Cook gnocchi

Carefully add **gnocchi** in an even layer to skillet over medium-high heat (oil may splatter). Cook, without stirring, until well browned and crisp on the bottom, 4–5 minutes; transfer to a plate.



4. Cook tomatoes

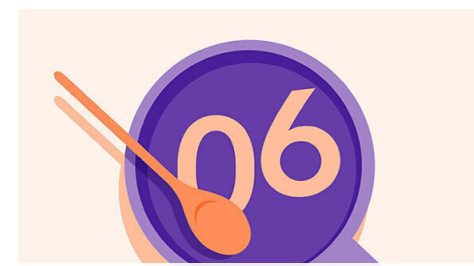
Let skillet cool slightly, then add **1 tablespoon oil** and **chopped garlic**; cook over medium-low heat until softened and fragrant, about 30 seconds. Add **tomatoes** and **¼ cup water**. Bring to a simmer, then cook over low heat until sauce has reduced by ¼, about 10 minutes. Stir in **1 teaspoon sugar** and season to taste with **salt** and **pepper**.



5. Add gnocchi & cheese

Preheat broiler with a rack 6 inches from heat source.

Return **gnocchi** and **bacon** to skillet with **tomatoes**; cook over high heat, stirring, until coated, one minute. Shake skillet to spread gnocchi into an even layer. Tear **mozzarella** into ½-inch pieces and evenly spread over top. Sprinkle with **Parmesan**.



6. Broil & serve

Place skillet with **gnocchi** on upper oven rack and broil until **cheese** is melted and browned in spots, 2–4 minutes.

Serve **crispy skillet gnocchi** with **pesto** dolloped evenly over top. Enjoy!