

LOADED BAKED GNOCCHI

INGREDIENTS

- Package of DeNunzio's Potato Gnocchi
- 2 tablespoons butter
- 1 clove garlic, finely chopped
- 2 tablespoons all-purpose flour
- 1 cup whole milk
- 1/2 cup sour cream
- 1 1/2 cups shredded Cheddar cheese, divided
- Salt and black pepper, to taste
- 2 green onions, chopped
- 3 strips cooked bacon, chopped

BASICS

Total: 50 min
Prep: 15 min
Cook: 35 min
Yield: 6 servings

DIRECTIONS

- Preheat oven to 350°F. Spray a 9" x 9" baking dish with nonstick spray. Set aside.
- Boil a pot of water and cook gnocchi according to package instructions. Drain and arrange in a single layer at the bottom of the prepared dish.
- In a saucepan over medium heat, melt the butter. Stir in garlic and cook until lightly golden, about 1 minute. Whisk in flour until mixture thickens. Add the milk and whisk until the sauce thickens, about 3 minutes. Whisk in 1 cup of the cheese. Whisk until smooth. Remove from heat and stir in the sour cream. Season with salt and pepper, to taste.
- Pour sauce over gnocchi. Sprinkle remaining cheese, green onions, and bacon over the gnocchi.
- Bake for 25 minutes, or until bubble and cheese is melted. Remove from oven and let sit for 5 minutes. Serve warm.
- Note-to make this dish vegetarian, leave out the bacon! It is still good:)