

# Skillet Gnocchi with Brussels Sprout & Bacon



## Ingredients:

- 7 slices Kurobuta Ranch Uncured Thick Cut Bacon
- 1 pound Brussels sprouts trimmed and cut in quarters
- 1 pound fresh Gnocchi
- 2 tablespoons extra virgin olive oil
- 1 cup fresh spring peas
- 3 tablespoons balsamic glaze
- Ground black pepper
- 1 tablespoon finely chopped parsley



## Chef's TIP:

***Grate good quality Parmesan cheese before serving, adds the Italian tradition to this dish!***

## Directions:

1. Heat a large skillet or shallow pan over medium-high heat and add the bacon. Cook until the bacon is crispy and rendered. Remove with a slotted spoon and set aside. Cut in ½ x ½ inch pieces.
2. Add oil to the drippings.
3. Add the Brussels sprouts. Cook, stirring frequently, until the Brussels sprouts are tender and beginning to caramelize in spots, about 10 minutes.
4. Slowly add the balsamic glaze, scraping up any brown bits on the bottom of the pan.
5. Add in the gnocchi. Cook, stirring frequently, for another 5-7 minutes or until the gnocchi is almost cooked.
6. Add in the peas, and stir constantly until all ingredients caramelized. Approx. 3 - 5 minutes.
7. Add the crispy bacon back to the pan and stir to combine (feel free to reserve some for topping when you serve). Season, to taste, with pepper. Serve immediately, garnished with chopped fresh herbs.

