



# Sundried Tomato Pesto Gnocchi with Bacon



8 servings



30 minutes

## INGREDIENTS

- 1# Bell's Mill Apple Double Smoke Bacon
- 1# Potato Gnocchi
- 3 T. Sun Dried Tomatoes in Oil
- 2 Cups Fresh Spinach Trimmed and Chopped
- 2 T. Olive Oil
- 1-15oz Jar Alfredo Sauce
- 1 T. Pesto
- Whole Cream
- 1/2 - 1 Cup Fresh Mozzarella - rough chop
- Salt & Pepper to Taste

## NOTES

The bacon featured in this recipe is Apple Double Smoke but feel free to use your favorite Custom Meats Bacon flavor.

You can substitute any white sauce or homemade alfredo to this recipe.

## DIRECTIONS

1. Chop bacon into one inch pieces and fry in a medium skillet until crisp. Set aside bacon on a paper towel.
2. In a medium pot boil the Gnocchi according to the package directions.
3. In a medium skillet sauté spinach in olive oil until wilted.
4. Add tomatoes to spinach and sauté for an additional minute.
5. Add alfredo and pesto to the spinach mix and heat thoroughly.
6. Use whole cream to thin down the sauce. Usually 1/2 - 1 cup will do.
7. Salt and Pepper to taste.
8. Add chopped mozzarella, bacon, an Gnocchi to the Sauce.
9. Stir Together and Enjoy!

