

GNOCCHI WITH BACON, CREAMY PUMPKIN SAUCE AND SIDE SALAD

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

16-ounce package shelf-stable gnocchi
1 1/2 ounces reduced fat cream cheese, softened
2 slices bacon, chopped
2 cloves garlic, minced
1 cup onion, chopped
3/4 cup reduced fat milk
3/4 cup unseasoned canned pumpkin
1/4 cup grated parmesan cheese
1 tablespoon EVOO
1 tablespoon fresh thyme, chopped
1/4 teaspoon ground pepper
Favorite blend of greens for a side salad



INSTRUCTIONS

Cook bacon in a large nonstick skillet over medium heat until crisp, about 5 minutes. Remove with a slotted spoon to a paper towel-lined plate. Add gnocchi to the pan with the bacon fat and cook, stirring often, until plumped and starting to brown, about 5 minutes, then transfer to a bowl. Add oil and onion to the pan; cook, stirring, until softened and starting to brown, about 5 minutes. Add garlic and thyme; cook, stirring, for 1 minute. Whisk milk and cream cheese in a small bowl; add to the pan along with pumpkin and pepper. Bring to a simmer, reduce heat to maintain the simmer and cook, stirring, until thickened, 4 to 5 minutes. Add the bacon, gnocchi and parmesan; cook, stirring, until heated through, about 2 minutes more. Prepare your side salad and enjoy!