

Turkey Bacon Crusted Gnocchi Pie: An Irresistible Comfort Food Bake

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OVEN
375°F

TIME
25-30 min

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INGREDIENTS

1 (16 oz) package potato gnocchi
6 slices cooked turkey bacon, finely chopped
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 1/4 cups marinara sauce
2 eggs
1/4 cup milk
1/2 tsp garlic powder
1/2 tsp Italian seasoning
Salt and black pepper to taste
2 tbsp butter (for greasing)
Optional: chopped fresh basil or parsley for garnish

DIRECTIONS

1. Let's get this delicious pie assembled and into the oven!
2. Preheat : Oven & Grease Dish: Preheat your oven to 375°F (190°C). Generously grease a 9-inch pie dish or a similar-sized deep baking dish with butter. This prevents sticking and ensures a golden crust.
3. Cook the : Gnocchi: Bring a large pot of salted water to a rolling boil. Add the gnocchi and cook according to package instructions. Gnocchi typically float to the surface when they're done. Once cooked, drain them well and set them aside to cool slightly.
4. Prepare the : Pie Base: In a large mixing bowl, whisk together the eggs, milk, garlic powder, Italian seasoning, salt, and black pepper until well combined. Add the cooked gnocchi, 1 cup of the shredded mozzarella, all of the grated Parmesan cheese, and half of the finely chopped cooked turkey bacon. Gently stir until all the gnocchi are evenly coated with the egg and cheese mixture.
5. Assemble the : Pie: Spread half of your marinara sauce evenly over the bottom of the greased pie dish. Carefully pour the gnocchi mixture over the marinara sauce, spreading it out and pressing down gently with the back of a spoon to create an even layer. Spoon the remaining marinara sauce over the top of the gnocchi. Finally, sprinkle the remaining shredded mozzarella cheese over the sauce, and then scatter the rest of the chopped turkey bacon on top.
6. Bake: Place the pie dish in your preheated oven and bake for 25-30 minutes. You'll know it's ready when the top is beautifully golden brown, and the cheese is melted, bubbly, and irresistible.

7. **Serve:** Let the pie rest for 5-10 minutes after taking it out of the oven. This allows it to set slightly, making it easier to slice into neat wedges. Garnish with fresh chopped basil or parsley if you like, and serve hot!

SWAPS & NOTES

Gnocchi: While potato gnocchi is classic, you could experiment with sweet potato or cauliflower gnocchi for a different twist.

Bacon: If you prefer, regular pork bacon can be used instead of turkey bacon.

Just be sure to cook it until crispy and finely chop it.

Cheese: Feel free to mix up the cheeses!

TIPS FOR SUCCESS

Don't Overcook Gnocchi: Cook the gnocchi just until they float.

Overcooked gnocchi can become mushy.

Crispy Bacon: Make sure your turkey bacon is cooked until nicely crispy before chopping it.

This ensures that satisfying "crust" texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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