

## Bacon-Stuffed Creamy Cheese Gnocchi Boats: A Decadent Delight

Bacon-Stuffed Creamy Cheese Gnocchi Boats



**OVEN**  
**375°F**

**TIME**  
**2-3 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

1 package (about 16 oz) potato gnocchi

6 slices of bacon, chopped

1 cup shredded mozzarella cheese

1/2 cup grated Parmesan cheese

1/2 cup heavy cream

1/4 cup chopped fresh parsley, for garnish

Salt and black pepper to taste

Small baking dishes or hollowed-out bread boats  
(e.g., small sourdough or ciabatta loaves)

Swaps and Notes:

**Gnocchi:** While store-bought potato gnocchi is super convenient, you can certainly use homemade gnocchi if you're feeling ambitious!

**Bacon:** Any type of bacon will work, but ensure it's cooked until crispy before crumbling to add that essential texture.

**Cheese:** The combination of mozzarella for stretch and Parmesan for sharpness is fantastic. Feel free to add a bit of shredded provolone or even a touch of ricotta for extra creaminess.

**Heavy Cream:** Half-and-half can be used for a slightly lighter sauce, but heavy cream provides the richest, most luxurious texture.

**Bread Boats:** Hollowed-out small sourdough, ciabatta, or even crusty dinner rolls make fantastic edible bowls. If you don't want to use bread, small individual oven-safe ramekins or baking dishes work perfectly.

**Seasoning:** Adjust salt and pepper to your taste. A pinch of garlic powder or a tiny dash of red pepper flakes can add more depth or heat.

**Instructions:**

**Preheat Oven & Prep Gnocchi:** Preheat your oven to 375°F (190°C). Bring a large pot of salted water to a rolling boil. Add the gnocchi and cook according to package instructions until they float to the surface (usually 2-3 minutes). Drain the gnocchi well and set aside.

**Cook Bacon:** In a large skillet (preferably oven-safe if you want to use it for mixing), cook the chopped bacon over medium heat until it's crispy. Use a slotted spoon to remove the bacon from the skillet and set it aside, leaving any rendered bacon grease in the skillet.

**Make Creamy Cheese Sauce:** Reduce the heat to medium-low. Add the heavy cream to the same skillet (with bacon grease if desired for extra flavor) and bring it to a gentle simmer. Do not boil vigorously. Stir in the mozzarella cheese and Parmesan cheese, stirring constantly until both cheeses are completely melted and the sauce is smooth and creamy. Season the sauce with salt and pepper to taste.

**Combine Gnocchi & Bacon:** Add the cooked gnocchi and most of the crispy bacon (reserve a little for garnish if desired) to the skillet with the cheese sauce. Gently stir to coat the gnocchi and bacon completely in the rich sauce.

**Fill Boats/Dishes:** Spoon the gnocchi mixture evenly into your small baking dishes or hollowed-out bread boats. Arrange them snugly. If using bread boats, ensure they are stable on your baking sheet.

**Bake to Golden Perfection:** Place the baking dishes or bread boats on a baking sheet and transfer to the preheated oven. Bake for 15-20 minutes, or until the cheese is bubbly, golden brown on top, and the bread boats are lightly toasted.

**Garnish & Serve:** Carefully remove from the oven (they will be very hot!). Sprinkle with the chopped fresh parsley and any remaining crispy bacon before serving. Enjoy your delicious Bacon-Stuffed Creamy Cheese Gnocchi Boats hot!

**Tips for Success:**

**Don't Overcook Gnocchi:** Gnocchi cook very quickly. Overcooked gnocchi will be mushy, so pull them as soon as they float.

**Low Heat for Sauce:** When making the cheese sauce, keep the heat on medium-low. High heat can cause the cheese to separate or become oily.

**Crispy Bacon:** The texture of truly crispy bacon is essential here for contrast.

**Oven-Safe Containers:** Ensure your baking dishes or bread boats are oven-safe.

Serve Immediately: This dish is best enjoyed fresh from the oven while the gnocchi is hot and the cheese is gooey.

Serving Suggestions and Pairings:

Simple Salad: A crisp green salad with a light vinaigrette to cut through the richness.

Garlic Bread: For extra carb-loving goodness, though the bread boats make this less necessary!

Other Italian Comforts: If you're looking to expand your Italian-inspired meal, consider serving alongside a classic like [Classic Spaghetti Recipe with Homemade Sauce](#).

Easy Baked Dishes: For more crowd-pleasing, baked comfort, [This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast](#) is another fantastic option.

Simple Chicken: A side of [Easy Cheesy Chicken Sliders with Marinara Garlic Butter](#) could also complement this well.

## DIRECTIONS

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13. **Serving Suggestions and Pairings:** These gnocchi boats are hearty enough to be a stand-alone meal, but they also make an incredible appetizer or side dish for a special occasion. They pair beautifully with:
14. **Simple : Salad:** A crisp green salad with a light vinaigrette to cut through the richness.
15. **Garlic : Bread:** For extra carb-loving goodness, though the bread boats make this less necessary!
16. **Other : Italian Comforts:** If you're looking to expand your Italian-inspired meal, consider serving alongside a classic like Classic Spaghetti Recipe with Homemade Sauce.
17. **Easy : Baked Dishes:** For more crowd-pleasing, baked comfort, This Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast is another fantastic option.
18. **Simple : Chicken:** A side of Easy Cheesy Chicken Sliders with Marinara Garlic Butter could also complement this well.
19. **Storage and Leftover Tips:** This dish is definitely best enjoyed fresh. The gnocchi and cheese sauce are at their peak right out of the oven. If you have leftovers (which is unlikely!), store them in an airtight container in the refrigerator for up to 2 days. To reheat, warm individual portions in the oven at 300°F (150°C) until heated through, or gently microwave, though the texture of the gnocchi and crispiness of the bacon might change. Bread boats will likely not re-crisp well.
20. **More Recipes You Will Love:** If you loved the creamy, cheesy, and satisfying nature of these gnocchi boats, you'll definitely want to try these other hearty and flavorful recipes:
21. **This : Instant Pot Lasagna is My Favorite Way to Make Comfort Food Fast**
22. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
23. **These : Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners**
24. **Final Thoughts:** These Bacon-Stuffed Creamy Cheese

Gnocchi Boats are a testament to how simple ingredients can come together to create a truly luxurious and comforting meal. They're fun, flavorful, and guaranteed to become a new favorite in your recipe rotation. So go ahead, treat yourself (and your loved ones!) to this indulgent dish!

25. Did you give these gnocchi boats a try? What are your favorite ways to enjoy gnocchi? Share your feedback in the comments below, and don't forget to follow Chef Maniac for more delicious and inventive recipes!

## SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/bacon-stuffed-creamy-cheese-gnocchi-boats-a-decadent-delight/>