

## Stuffed Bacon & Cheese Gnocchi Skillet: Your New Weeknight Obsession

Stuffed Bacon & Cheese Gnocchi Skillet



**OVEN**  
**375°F**

**TIME**  
**5 min**

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### INGREDIENTS

1 lb gnocchi (potato gnocchi, usually found in the pasta aisle)  
6 slices bacon, chopped  
1 small onion, diced  
2 cloves garlic, minced  
1 cup shredded mozzarella cheese  
1/2 cup grated Parmesan cheese  
1/2 cup ricotta cheese  
1/4 cup chopped fresh parsley, plus more for garnish  
Salt and black pepper to taste

### DIRECTIONS

- 1. Preheat : Oven & Cook Gnocchi:** Preheat your oven to 375°F (190°C). Bring a large pot of salted water to a boil. Add the gnocchi and cook according to package instructions (this is usually just a few minutes until they float to the surface). Drain the gnocchi and set aside.
- 2. Cook : Bacon:** While the gnocchi is cooking, place a large, oven-safe skillet (cast iron or an oven-safe non-stick pan) over medium heat. Add the chopped bacon and cook until it's wonderfully crispy. Using a slotted spoon, remove the cooked bacon from the skillet and set it aside on a paper towel-lined plate to drain. Leave the rendered bacon grease in the skillet.
- 3. SautØ Aromatics:** Add the diced onion and minced garlic to the skillet with the bacon grease. SautØ for about 5 minutes, stirring occasionally, until the onion is softened and translucent and the garlic is fragrant (be careful not to burn the garlic).
- 4. Combine : Ingredients:** Remove the skillet from the heat. Add the cooked gnocchi, shredded mozzarella cheese, grated Parmesan cheese, ricotta cheese, and the chopped fresh parsley to the skillet with the onion and garlic.
- 5. Add : Bacon & Season:** Stir in the cooked and crumbled bacon. Season generously with salt and black pepper to taste. Mix everything together until all ingredients are well combined and the gnocchi is coated in the cheesy goodness.
- 6. Bake:** Transfer the skillet (if it's not already oven-safe) to the preheated oven. Bake for 15-20 minutes, or until the cheese is completely melted and

bubbly, and the top is lightly golden brown.

7. **Serve:** Carefully remove the skillet from the oven. Garnish with a little extra fresh chopped parsley if desired. Serve hot directly from the skillet and enjoy your delicious Stuffed Bacon & Cheese Gnocchi Skillet!

## SWAPS & NOTES

**Gnocchi:** While potato gnocchi is classic, you can experiment with sweet potato or even cauliflower gnocchi for a slight twist.

**Bacon:** For a different flavor profile, you could use pancetta or even cooked crumbled sausage.

For a vegetarian option, simply omit the bacon and sauté the vegetables in olive oil, perhaps adding some smoked paprika for a hint of smoky flavor.

**Cheeses:** The combination of mozzarella, Parmesan, and ricotta creates a rich and creamy texture, but feel free to experiment.

## TIPS FOR SUCCESS

**Don't Overcook Gnocchi:** Gnocchi cooks very quickly.

Once they float, they're usually done.

**Use an Oven-Safe Skillet:** This is key for the one-pan magic!

If you don't have one, transfer the mixture to a baking dish before the final bake.

