



## MAGIC GNOCCHI

### Ingredients

Gluten free

- 8 slices bacon
- 2 cup baby spinach
- 3 egg yolks
- 1 black pepper, freshly ground
- 1/2 tsp Italian seasoning
- 1 kosher salt
- 2 cups shredded mozzarella
- 1 Parmesan
- Fresh garlic to taste

### Directions

- Melt cheese in microwave for 1 minute. Add egg yolks, one at a time, until completely incorporated. Stir in Italian seasoning and season with salt and pepper. Divide dough into 4 balls and refrigerate until firm, 10 minutes.
- Roll out each ball into long logs and slice into “gnocchetti.”
- In a large pot of salted boiling water, cook gnocchi 2 minutes. Drain and return to pot.
- In a large skillet over medium heat, cook bacon until crispy, 8 minutes. Drain fat and add spinach, garlic and gnocchi and cook until golden, 2 minutes more, then garnish with Parmesan and serve.