

Emily



Prescott



Georgia

Chick'n Bak'n Cheese Gnocchi

Gnocchi with chicken and bacon will get your taste buds shake'n!

**CRCS Golding Middle School
AFNR 7 - Period 7
Mrs. Strobeck**

Ingredients

- 10 slices bacon, diced
- 3 cups cooked shredded chicken
- 1 oz package dried ranch dressing
- 3 Tbsp unsalted butter
- 4 cloves garlic, minced
- 3 Tbsp all purpose flour
- 2 cups heavy cream
- 2 cups half and half
- ♥ ½ cup grated gouda cheese
- 1 ½ cups shredded Mozzarella cheese, divided
- 1 cup shredded cheddar cheese, divided
- salt, pepper, bread crumbs, pinch of chives
- ♥ 1 lb. gnocchi pasta



Instructions

1. Cook gnocchi according to package directions. Stir with a small drizzle of olive oil to prevent sticking.
2. Preheat oven to 375 degrees Fahrenheit.
3. To a large, deep cast iron skillet, or dutch oven, add bacon and cook over MED-LOW heat until crispness. Remove with a slotted spoon to a plate, then drain all but 1 tablespoon of the bacon fat.
4. Increase heat to MED, then add shredded chicken and ranch seasoning, and cook, stirring to coat. Cook 2-3 minutes. Remove to a plate.
5. Add butter and garlic, cooking about 30 seconds, until garlic is fragrant. Add flour and whisk together to form paste. Slowly add in heavy cream and a half and half. Whisking vigorously as you add the liquids. Once all liquids are in the pot, cook, while whisking often for 3-5 minutes, until thickened.
6. Stir in all of the Gouda cheese, half of the mozzarella cheese, and half of the cheddar. Melt cheese completely, Then stir in cooked gnocchi, chicken, and half of the bacon pieces and some bread crumbs.
7. Top with remaining mozzarella, cheddar, and bacon. Top with bread crumbs and bake for 25-30 mins, until and cheese is melted.
8. Top with chives and enjoy!

Our Slogan

Get your taste buds shake'n with
chicken and bacon!



Chick'n Bak'n Cheese Gnocchi

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