Four Cheese Gnocchi
with Bacon Brussels Sprouts and Grilled Caesar Salad

Cooking time: 30–40 minutes

Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you’ll need to create a meal for two. So grab a glass of wine and start cooking!

Ingredients

- ¾ lb four cheese gnocchi
- 4 slices bacon
- ¼ cup olive oil
- ½ cup pecans
- ½ lb brussel sprouts
- Kosher salt
- Ground black pepper
- 1 Tbsp champagne vinegar
- 2 oz parmesan cheese, divided
- 1 head of romaine lettuce
- ½ cup caesar dressing
- 1 chunk of crusty bread

Equipment Needed

- grill or indoor grill pan
- knife
- cutting board
- medium sauce pan
- sheet pan
- sauté pan
- wooden spoon
- colander
Preheat a grill or indoor grill pan to medium high heat. Set a medium saucepan of water over high heat. Preheat the oven to 375°F.

Chop pecans and thinly slice the brussels sprouts. Cut the bacon into ¼ inch thick lardons. Slice the bread into ½ inch thick slices.

Heat a sauté pan over medium heat. Cook the bacon until crisp, approximately 6–8 minutes. Remove the bacon with a slotted spoon, reserving 1 tablespoon of bacon fat in the pan. Add the brussels sprouts, ½ teaspoon salt and ¼ teaspoon pepper. Cook, stirring occasionally, until the sprouts are tender, about 4–5 minutes. Stir in the vinegar and add the cooked bacon back to the pan. Add the cooked gnocchi to the pan and stir to warm through. Add a splash of the reserved cooking liquid if mixture looks dry.

Preheat a grill or indoor grill pan to medium high heat. Set a medium saucepan of water over high heat. Preheat the oven to 375°F.

Meanwhile, brush both sides of the bread with two tablespoons of the oil. Brush another two tablespoons of oil on the romaine. Grill the bread until toasted, about 1–2 minutes on each side. Grill the romaine until nicely marked and beginning to wilt, about 1–2 minutes on each side. Cut the bread into croutons. Place the chopped nuts on a sheet pan and roast for 10–12 minutes or until toasted. Set aside.

When the water begins to boil, add 2 tablespoons of salt. Add the gnocchi, reduce heat to medium, and cook until the gnocchi rises to the surface, about 6–8 minutes. Reserve ¼ cup of cooking liquid. Strain the gnocchi and set aside.

Place the gnocchi in a serving bowl and top with toasted pecans and half of the parmesan cheese. Cut the grilled romaine into 2 pieces and place on two serving plates. Drizzle with Caesar dressing and top with toasted croutons and the remaining parmesan. Serve immediately.

Show us your finished dish! Post a photo on social media, tag Standard Market (@StandardMarket), and use the hashtag #letsmakeameal.