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Recipe Title: Gnocchi with Bacon & Peas in cream sauce

Recipe Ingredients:

- Olive oil
- Butter
- Yellow onion
- Garlic
- Bacon
- Chicken stock
- Heavy cream
- Peas
- Gnocchi
- Grated Parmesan cheese
- Salt and pepper

Recipe Instructions:

1. Add oil and butter to pan and sauté onions 2 minutes.
2. Add garlic and sauté for 1 minute.
3. Add bacon and cook 3-4 minutes.
4. Deglaze pan with chicken stock.
5. Add cream and peas and simmer for 3-4 minutes.
6. After you add the cream start cooking the gnocchi.
7. When gnocchi are done, drain water and add gnocchi to sauce.

8. Add Parmesan cheese and stir gently.

9. Add salt and pepper to taste.

10. Serve to order.