



Gnocchi w/ caramelized onions, bacon, peas & thyme

NIBBLEDISH CONTRIBUTOR

Ingredients

- kosher salt
- 1 pound gnocchi
- 3 slices of bacon
- olive oil
- 2 med yellow onions
- 1/2 cup frozen peas
- 1 tsp fresh thyme
- pepper
- Parmigiano-Reggiano

Instructions

- Cook gnocchi according to package direction.
- Cook bacon until crisp. Set aside.
- Heat oil, cook onions until they are golden brown.
- Stir in peas and thyme. Transfer to a bowl.
- With the same pan, heat oil, fry gnocchi until they are light brown. Stir in bacon, the onion mix, and sprinkle with cheese.