



UCOOK

Cacio e Pepe Bacon Gnocchi

with sun-dried tomato & fresh leaves

UCOOK's own take on a Cacio e Pepe! Tender potato gnocchi is tossed in a creamy black pepper & mozzarella sauce, with salty bacon bits dispersed throughout. It is sprinkled with chopped sun-dried tomatoes and is served alongside bright green leaves.


Hands-On Time: 25 minutes

Overall Time: 30 minutes

Serves: 4 People

Chef: Kate Gomba

 Quick & Easy

 Boschendal | Chardonnay Pinot Noir

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Ingredients & Prep

12 strips	Streaky Pork Bacon
700g	Potato Gnocchi
200ml	Fresh Cream
40ml	Crushed Black Peppercorns
200g	Grated Mozzarella
120g	Italian-style Hard Cheese <i>½ peeled into ribbons & ½ grated</i>
80g	Green Leaves <i>rinsed</i>
80g	Sun-dried Tomatoes <i>drained & roughly chopped</i>
15g	Fresh Parsley <i>rinsed & roughly chopped</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Paper Towel

1. MAKIN' THE BACON Boil the kettle. Place a pan over a high heat with a drizzle of oil. When hot, fry the bacon for 2 minutes per side until golden and crispy. Remove from the pan and drain on paper towel. Roughly chop when cool enough to handle.

2. GNOCCHI ON THE GO Place a pot for the gnocchi over a high heat. Fill with boiling water, add a pinch of salt, and bring back up to the boil. Once boiling, cook the gnocchi for 2-3 minutes until they begin to float and are heated through. Drain on completion, reserving a cup of gnocchi water, and place in a bowl. Toss through some oil to prevent sticking.

3. WHEN THE GNOCCHI IS DONE... Return the pot to a medium heat. Add the cream, the crushed black peppercorns (to taste), and the grated mozzarella. Once starting to bubble, vigorously stir until the cheese is melted. If the sauce is too thick, add a splash of the reserved gnocchi water until silky and smooth. Add the cooked gnocchi, the grated hard cheese, and ½ the chopped bacon. Toss until fully combined. Loosen with more pasta water if necessary. Season to taste.

4. TOSS TOGETHER In a salad bowl, combine the rinsed green leaves, the cheese ribbons, a drizzle of oil, and seasoning.

5. BELLISSIMO! Pile up the creamy gnocchi. Sprinkle over the remaining bacon and the chopped sun-dried tomatoes. Serve the fresh salad on the side. Garnish with a sprinkle of the chopped, fresh parsley. Buon appetito, Chef!

Nutritional Information

Per 100g

Energy	1097kJ
Energy	262Kcal
Protein	10.9g
Carbs	11g
of which sugars	2.6g
Fibre	3.8g
Fat	20g
of which saturated	9.7g
Sodium	542.6mg

Allergens

Egg, Gluten, Dairy, Wheat, Sulphites

Cook
within
4 Days