

## Loaded Gnocchi

- 2 1/2 cups milk
- 1/2 cup heavy cream
- 3 tbsp butter
- 3 tbsp flour
- 2 cloves garlic, finely chopped
- 8 oz Monterey Jack cheese, grated
- 8 oz Sharp Cheddar Cheese, grated
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 16 oz packages shelf-stable gnocchi
- 8 strips bacon, cooked crisp. Chop 5 slices roughly, and mince the remaining 3.
- 4 green onions, sliced

**Method** - Preheat oven to 375 and spray a 9x13 baking dish with Pam. In a large saucepan, melt the butter. Add the garlic and cook for 1 minute, then stir in the flour and whisk away any lumps. Stir for a couple of minutes to cook the flour to a light golden shade. Add the milk and cream, stirring constantly to break up any lumps. Cook, stirring frequently until it comes to a low boil and thickens. Add 1/2 cup of Monterey Jack and 3/4 cup of Cheddar to the milk mixture and stir until melted. Stir in the salt and pepper. Break the uncooked gnocchi into individual pieces into the sauce and add the bacon and green onions. Gently mix well, and transfer to the baking dish. Top with remaining cheeses. Bake for 30-35 minutes or until bubbly around the edges and browned a bit on top. Remove from oven and let rest for 10 minutes before serving.