

Creamy Bacon Gnocchi Soup ☐ (Perfect for Vacuum Sealing!)



☐ Perfect for cozy fall nights—make a big batch and use your **NESCO Liquid Vacuum Sealer** to seal and freeze leftovers for those busy weeks ahead!

Your Key Ingredient:

[NESCO Premium Vacuum Sealer Featuring Liquidlock](#)

Ingredients:

- 4 slices thick-cut bacon, chopped
- 1 Tbsp fresh rosemary, chopped
- 2 Tbsp olive oil
- 1 yellow onion, chopped
- 6 carrots, chopped

- 4 celery stalks, chopped
- 2–4 garlic cloves, minced
- 2 Tbsp fresh thyme leaves
- 1 Tbsp dried basil
- 1–2 tsp fennel seeds
- Pinch crushed red pepper flakes
- Salt & black pepper to taste
- 2 Tbsp butter
- 2 Tbsp flour
- 4–6 cups low-sodium vegetable broth
- 4–6 cups chopped kale
- 1 $\frac{1}{2}$ cups heavy cream
- $\frac{1}{2}$ cup grated parmesan
- 1 lb gnocchi

Instructions:

1. Cook bacon until crisp (about 5 min). Add rosemary during the last minute.
2. Stir in olive oil and onion; cook until golden, 5 min. Add carrots, celery, garlic, herbs, fennel, red pepper, salt & pepper—cook 5 more min.
3. Mix in butter and flour; cook 1 min. Pour in 4 cups broth and simmer 20 min, until carrots are tender.
4. Add kale, cream, parmesan, and gnocchi 10 min before serving. Add more broth if needed.
5. Top with rosemary bacon & extra parmesan.