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
- ½ 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.