



# Bacon Cheeseburger Gnocchi Skillet Dinner

## The Sizzle That Started It All

The first time I made this dish, the smell of bacon and beef filled my kitchen. It reminded me of summer cookouts but with a cozy twist. The gnocchi soaked up all those rich flavors like a sponge. **Ever wondered how to turn burger night into a one-pan wonder?** This recipe does it. Share your favorite skillet meals in the comments!

## My Cheesy Kitchen Blunder

I once forgot the cheese until the very end. The gnocchi stuck together, and I panicked. But guess what? Melting it on top made it even better. **Cooking isn't about perfection—it's about joy and messy**

**surprises.** What's your funniest kitchen mistake?

## Why This Dish Dances on Your Tongue

- The crispy bacon adds crunch against the soft gnocchi. - Pickles cut through the richness with a tangy punch. **Which flavor combo surprises you most?** Try it and tell me!

## A Mash-Up with History

This dish blends Italian gnocchi with American burger vibes. It's a 21st-century twist on comfort food. \*Did you know gnocchi dates back to Roman times?\* Now it's sharing a skillet with cheddar. Poll: Would you serve this at a BBQ or a family dinner?



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### Ingredients:

Ingredient	Amount	Notes
Thick-cut bacon	4 slices	Diced
Ground beef	1 pound	
Yellow onion	1 medium	Finely diced
Hamburger seasoning	1 tablespoon	
Kosher salt	½ teaspoon	
Ground black pepper	½ teaspoon	
Red pepper flakes	1 pinch	
Garlic	1 tablespoon	Minced
Tomato sauce	1 can (8 ounces)	
Beef broth	½ cup (4 ounces / 120 g)	
Heavy cream	½ cup (119 g)	
Store-bought gnocchi	1 package (18 ounces)	Shelf-stable (not frozen or refrigerated)
Sharp cheddar cheese	1 cup (113 g)	Shredded
Dill pickles	1-2 large	Chopped, for garnish
Roma tomato	1 medium	Chopped, for garnish

### How to Make Bacon Cheeseburger Gnocchi Skillet

#### Step 1

See also Lemon Parmesan Summer Veggie Risotto  
Cook bacon in a skillet until crispy. Set it aside on paper towels. Keep the bacon grease for flavor. (Hard-learned tip: Chop bacon cold for

cleaner cuts.) **Step 2** Brown ground beef with onion and spices in the same skillet. Break the meat into small bits. Cook until no pink remains. Drain extra grease if needed. **Step 3** Add garlic and cook for 1 minute. Stir constantly to avoid burning. This builds a deep, savory base. \*Fun fact: Garlic softens faster when minced fine.\* **Step 4** Mix in tomato sauce, broth, cream, and gnocchi. Stir well to coat everything. Simmer covered until gnocchi is tender. **Guess what? Gnocchi floats when done—true or false? Share below!** **Step 5** Top with cheese and reserved bacon. Let it melt off the heat. Garnish with pickles and tomatoes for crunch. Serve hot and enjoy the gooey goodness. **Cook Time:** 20 minutes **Total Time:** 30 minutes **Yield:** 6 servings **Category:** Dinner, One-Pot

## 3 Twists on Bacon Cheeseburger Gnocchi

**Spicy Kick** Swap red pepper flakes for diced jalapeños. Add a dash of hot sauce. Cheese cools it down just right. **Veggie Loaded** Skip beef, use mushrooms and lentils. Top with avocado for creaminess. Pickles add the classic burger vibe. **Breakfast Style** Top with a fried egg instead of tomatoes. Use breakfast sausage instead of beef. Serve with toast for dipping. **Which twist would you try first? Vote in the comments!**

## Serving & Sipping Ideas

Pair with crispy roasted potatoes or a simple green salad. Garlic bread soaks up the sauce nicely. Drink with an ice-cold lager or creamy milkshake. Iced tea with lemon works too.

See also Peach Basil White Sangria

**Which would you choose tonight? Tell me below!**



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### Storing and Reheating Tips

Keep leftovers in the fridge for up to 3 days. Use a tight-lid container to lock in flavor. Reheat in a skillet with a splash of broth to keep it creamy. Freezer tip: Skip the pickles and tomatoes—add them fresh after thawing. Batch-cook? Double the recipe but cook gnocchi separately to avoid mush. \*Fun fact: Gnocchi soaks up sauce like a sponge overnight!\* Ever tried freezing this dish? Share your tricks below!

### Common Fixes for Kitchen Hiccups

Sauce too thin? Simmer uncovered for 2-3 extra minutes. Gnocchi sticky? Rinse it under cold water before adding. Cheese not melting? Cover the skillet tightly to trap heat. Why this matters: Texture makes or breaks comfort food. My neighbor once subbed frozen gnocchi—it turned to glue! Stick to shelf-stable for best results. What's your biggest skillet dinner fail? Let's swap stories!

### Your Questions, Answered

**Q: Can I make this gluten-free?** A: Yes! Use GF gnocchi and check your seasoning blend. **Q: How far ahead can I prep this?** A: Cook the meat and bacon 1 day early. Store separately. **Q: Any swaps for heavy cream?** A: Half-and-half works, but sauce will be thinner. **Q: Can I double this for a crowd?** A: Absolutely. Use two skillets to avoid overcrowding. **Q: Missing hamburger seasoning?** A: Mix 1 tsp paprika,  $\frac{1}{2}$  tsp onion powder,  $\frac{1}{4}$  tsp mustard powder.

## Let's Dish Together

Nothing beats sharing food—and stories! Tag **Savory Discovery on Pinterest** with your creations. Did you tweak the recipe? Tell me how! Your twists inspire my next kitchen experiment. Happy cooking!  
—Elowen Thorn.

See also Best Yet Banana Mini Muffins Recipe