

Creamy Gnocchi Soup with Rosemary Pork Belly Croutons

**Adapted from Half Baked Harvest*

4 pieces of pork belly, cut into 1-2 inch cubes, like croutons,
or extra thick bacon lardon cubes
1 tablespoon fresh chopped rosemary
4 tablespoons More Than Olives Garlic Olive Oil, divided
1 yellow onion, chopped
6 carrots, chopped
4 celery stalks, chopped
6 cloves garlic, minced or grated
2 tablespoons fresh thyme leaves (or 2 teaspoons dried)
1 tablespoon dried basil (or 1 teaspoon dried)
1-2 teaspoons fennel powder
1 teaspoon crushed red pepper flakes
Sea salt and pepper, to taste
2 tablespoons all-purpose flour
4-6 cups homemade stock, or bone/chicken broth
4-6 cups roughly chopped kale, bite sized
1 ½ cups heavy cream, or canned coconut milk
½ cup grated parmesan, plus more for serving
1 pound fresh potato gnocchi

On the stovetop, heat a large dutch oven to medium heat. Cook the cubed pork belly or lardons until crisp, about 10 minutes, stirring regularly. During the last minute of cooking, add the rosemary. Remove the pork belly and rosemary, to a plate with paper towels to drain. Season the pork belly/lardon croutons with salt and pepper.

Drain the fat from the Dutch oven and return it to the stovetop. Add the More Than Olives Garlic olive oil and onion into the dutch oven and cook for about 5 minutes on medium heat, until golden. Add the carrots, celery, garlic, thyme, basil, fennel, crushed red pepper, and a pinch each of salt and pepper.

Cook for another 5 minutes until very fragrant and vegetables are softening. Add the butter and sprinkle in the flour. Stir the mixture, and continue cooking for a few minutes. You want the flour to darken in color, like a roux.

Add 4 cups of broth to the Dutch oven. Stir the mixture until well blended and continue to simmer over medium heat for 15-20 minutes, until the carrots are tender. Stir in the kale, heavy cream/coconut milk, parmesan, and gnocchi.

Simmer for about two minutes, making sure the gnocchi is not sticking together. If the soup is too thick, add additional broth or water until desired thickness.

Serve the soup in individual bowls topped with the rosemary bacon croutons and a sprinkle of parmesan cheese. Enjoy, preferably with a warm piece of crusty bread.