

Sweet Potato Noodles with Bacon Gorgonzola Cream Sauce

4 slices bacon
2 sweet potatoes, peeled and spiralized with the 3mm blade
4 oz Gorgonzola Cheese
½ cup full-fat coconut milk
1 small onion, chopped
1 clove garlic, minced
¼ cup sundried tomatoes
salt and pepper to taste
red pepper flakes
olive oil

Prep time: 20 minutes

Serves 4

Calories per serving: 358

1. Spiralize sweet potato noodles and set aside.
2. In a large nonstick skillet, cook bacon to desire crispiness. Remove bacon to drain on a paper towel-lined plate.
3. Cook garlic and onion in bacon grease until the onions are translucent and tender, about three minutes.
4. Reduce heat to low and slowly stir in coconut milk. Continue stirring until combined.
5. Add Gorgonzola and stir until the cheese has melted, about three minutes.
6. Mix in sundried tomatoes and bacon; season to taste with salt and pepper.
7. Simmer on low heat.
8. Heat a tablespoon of olive oil in a large saucepan. Add in the spiralized sweet potatoes. Season with red pepper flakes and a dash of salt. Using a pair of tongs, toss the noodles in olive oil until desired tenderness, about three to four minutes.
9. Serve while hot.