

CopyCat Olive Garden Chicken and Gnocchi Soup

Ingredients

1 lb. of chicken cooked and diced
1 16 oz package of gnocchi
1 quart of half and half
3 cups of chicken broth
4 tablespoons of butter
1 cup of fresh spinach chopped
1/2 cup of celery finely diced
1 cup onion finely diced
1 cup carrot finely shredded
1 teaspoon minced garlic
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon thyme
1/2 teaspoon parsley
4 tablespoons flour

Directions

Cook gnocchi as directed and set aside.

In a large pot saute onion, celery, garlic, and carrot until onion is translucent.

Stir in flour until well blended.

Add the half and half, broth, chicken, thyme, parsley, salt and pepper. Stir well and heat to boiling, being careful not to let the milk scorch.

Once it is boiling add gnocchi and simmer for 10 minutes.

Add the spinach and cook for an additional 5 minutes.