

CopyCat Romano's Macaroni Grill Chicken Toscana Soup

Ingredients

1/4 cup onion finely diced
1 boneless skinless chicken thigh cut in 1 inch THIN strips
1 teaspoon minced garlic
2 tablespoons extra virgin olive oil
1/4 cup butter
1 tablespoon all-purpose flour
28 ounces fat-free chicken broth
1 teaspoon dried parsley flakes
1/2 teaspoon black pepper
1 teaspoon sea salt
16 ounces gnocchi store bought
2 cups half and half can use fat free half and half
2 cups fresh spinach cut into thin strips
5 leaves fresh basil finely chopped
1 cup fresh grated Parmesan cheese
1 cup fresh diced tomato, for garnish

Directions

In a large stockpot, place extra virgin olive oil, then add onion and chicken, and sauté. Once cooked through, add garlic and stir through. Add butter and flour, stirring until combined and lightly brown.

Stir in two cans of chicken broth, making sure you scrape the browned bottom of the pan to let in the entire flavor. Add gnocchi and parsley and let simmer for a few minutes to cook gnocchi through. Add half and half, spinach, and fresh basil.

Add about one cup of fresh grated Parmesan cheese at the very end before serving. Garnish with diced tomato and enjoy with good crusty bread!