Chicken and Gnocchi Soup

Jacob · 30/09/2024



Prep Time

40 mins

Dificult

Medium

Servings

6

Description

This chicken and gnocchi soup is so comforting and delicious it will warm you inside and out Its one of the best soups that I have had in a long time Enjoy

Ingredients

- - 1 tablespoon olive oil - 1 small onion
- diced - 3 stalks celery
- diced - 3 cloves garlic
- minced - 2 carrots
- shredded - 1 pound cooked
- cubed chicken breast - 4 cups chicken broth - 1 (16 ounce) package mini potato gnocchi - 1 (6 ounce) bag baby spinach leaves - 1 tablespoon cornstarch (Optional) - 2 tablespoons cold water (Optional) - 2 cups half-and-half cream - salt and ground black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a large pot over medium heat. Cook carrots
2. celery
3. onion
4. and garlic in hot oil until onion is translucent
5. about 5 minutes. Stir in cubed chicken and chicken broth; bring to a simmer. Dotdash Meredith Food Studios Stir gnocchi into soup and cook until they begin to float
6. 3 to 4 minutes. Stir in spinach and cook until wilted
7. about 3 minutes. Dotdash Meredith Food Studios Whisk cornstarch into cold water in a measuring cup until smooth. Stir the cornstarch mixture and half-and-half into soup. Cook until soup thickens slightly
8. about 5 minutes. Season with salt and pepper. Dotdash Meredith Food Studios Cook’s Note This soup is a great use of leftover chicken. But in my case
9. I cook chicken tenders seasoned with salt
10. pepper
11. and garlic powder in a preheated 350 degrees F (175 degrees C) oven until done
12. 20 to 30 minutes.You can find gnocchi in the pasta section of your grocery store.