



Cream of Chicken and Gnocchi Soup

Jacob · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

A copycat version of Olive Gardens creamy gnocchi soup Its ohso good

Ingredients

— - ½ cup margarine - ¾ cup finely chopped onion - ¾ cup finely chopped celery - ½ cup finely grated carrot - 1 ½ teaspoons minced garlic - ? cup all-purpose flour - 4 cups chicken broth - ¾ cup half-and-half - ¾ cup milk - 1 (16 ounce) package potato gnocchi - 1 ½ cups chopped cooked chicken - ¾ cup shredded fresh spinach - ½ teaspoon dried rosemary - ½ teaspoon salt - ¼ teaspoon ground black pepper - ¼ teaspoon nutmeg

Instructions

1. Melt margarine in a large
2. heavy saucepan over medium heat; cook and stir onion
3. celery
4. carrot
5. and garlic in hot margarine until softened
6. 5 to 10 minutes. Stir flour into vegetable mixture; cook and stir until vegetables are evenly coated and flour is fragrant
7. 3 to 4 minutes. Pour chicken broth
8. half-and-half
9. and milk over vegetable mixture; cook and stir until mixture thickens and comes to a boil
10. about 5 minutes. Reduce heat and stir in gnocchi
11. chicken
12. and spinach; season with rosemary
13. salt
14. black pepper
15. and nutmeg. Cook soup over low heat until gnocchi is tender
16. 8 to 10 minutes. Recipe Tip You can buy frozen gnocchi and cook it in a slow cooker for 2 hours
17. or cook the entire soup in a slow cooker until flavors blend
18. 60 to 90 minutes.