



Creamy Chicken Gnocchi Soup

Jacob · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This creamy chicken gnocchi soup is a favorite for cool weather sports nights when we all eat at different times. After adding the chicken and gnocchi, throw it in a slow cooker on the lowest setting so it is ready when you are. Serve with pesto bread sticks.

Ingredients

- - ¼ cup butter - 1 tablespoon extra-virgin olive oil - 1 large zucchini
- diced - 2 stalks celery
- diced - 1 yellow onion
- diced - ½ red bell pepper
- diced - 2 carrots
- shredded - 4 cloves garlic
- minced - ¼ cup all-purpose flour - 3 cups chicken broth
- or more as needed - 1 cup half-and-half - 1 pint fat-free half-and-half - 2 cups shredded rotisserie chicken meat - 1 (16 ounce) package small gnocchi - 2 cups torn fresh spinach - ½ teaspoon ground thyme - ¼ teaspoon freshly grated nutmeg - salt and ground black pepper to taste

Instructions

1. Melt butter with olive oil in a large soup pot over medium heat. Cook and stir zucchini
2. celery
3. onion
4. red bell pepper
5. carrots
6. and garlic in hot butter-oil until vegetables are soft
7. 8 to 10 minutes. Stir in flour until vegetables are coated; cook for 2 more minutes. Pour in chicken broth and stir until flour paste combines with broth and soup is thick and smooth
8. about 5 minutes. Pour in both kinds of half-and-half; bring to a simmer. Cook until soup is slightly thickened
9. about 5 more minutes. Gently fold chicken
10. gnocchi
11. and spinach into soup. Season with thyme
12. nutmeg
13. salt
14. and pepper. Adjust thickness by adding more chicken broth
15. if desired. Cook's Note Rotisserie chicken gives the best flavor
16. but any cooked chicken will do. To make this more of a comfort food
17. you can leave some of the veggies out and put them in a side salad instead.