



Easy Chicken and Gnocchi Soup

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

A warm and cozy soup for chilly fall and winter nights This recipe is quick and easy but with all the comfort of homemade

Ingredients

- - 3 cups chicken broth - 2 cloves garlic
- minced - 1 ½ tablespoons unsalted butter - ¾ teaspoon white sugar - 1 carrot
- thinly sliced - 1 stalk celery
- thinly sliced - 1 cup potato gnocchi - 4 ounces frozen peas - 4 ounces frozen corn - 1 cup shredded cooked chicken - 2 ounces baby spinach - salt and freshly ground black pepper to taste - ½ cup grated Parmesan cheese
- or to taste

Instructions

1. Combine chicken broth
2. garlic
3. butter
4. and sugar in a large saucepan; bring to a simmer and cook until garlic is tender
5. about 2 minutes. Stir carrot and celery into simmering broth; cook until vegetables are almost tender
6. about 2 minutes more. Bring broth mixture to a boil and stir gnocchi into the saucepan; cook until gnocchi rise to the top and are tender yet firm to the bite
7. 2 to 3 minutes. Add peas and corn to broth mixture; simmer until heated through
8. about 30 seconds. Stir chicken and spinach into broth mixture; remove from heat and season soup with salt and black pepper. Ladle soup into bowls and top with Parmesan cheese.