



## OLIVE GARDEN'S CHICKEN GNOCCHI SOUP

**Rating:** 5

**Prep Time:** 20 minutes

**Cook Time:** 45 minutes

**Total Time:** 1 hour, 5 minutes

**Yield:** 6 servings

*Fluffy clouds of potato gnocchi, tender bites of chicken and fresh spinach swimming in a sea of thick, rich broth.*

### **INGREDIENTS:**

3 tablespoons butter

2 tablespoons olive oil

3/4 cup onion, diced

1/2 cup carrots, diced

1/2 cup celery, diced

4 cloves garlic, minced

coarse salt and fresh black pepper

1/3 cup all-purpose flour

4 cups chicken broth

1 + 1/2 cups half & half

2 cups cooked white meat chicken, shredded or cut into small bites

1 pound potato gnocchi  
3 cups fresh baby spinach, stems removed  
1 tablespoon chopped fresh basil  
fresh grated Parmesan and/or Romano, for serving

**INSTRUCTIONS:**

1. In a large soup pot or Dutch oven heat the butter and oil together over medium heat. Add onion, carrots, celery and garlic. Season with salt and pepper and cook until tender over medium-low heat about 10 minutes, stirring often.
2. Sprinkle the flour into the pot and stir into the vegetables, cook 3 minutes, stirring often. Stir in the chicken broth 1 cup at a time, followed by the half & half.
3. Add the cooked chicken. Bring up to a simmer and maintain for 20 minutes stirring often. Season with salt and pepper to taste.
4. Cook the gnocchi separately according to package directions. Add them to the soup along with the spinach. Simmer until spinach is wilted. Stir in basil. Serve with grated cheese.