

Copycat Olive Garden Chicken & Gnocchi Soup



Recipe submitted by
Abigail Anderson
Accounting Clerk



- 3 to 4 cups of boneless skinless chicken breasts (I use shredded rotisserie chicken)
- 1 stalk of celery, chopped
- ½ white onion, diced
- 2 teaspoons minced garlic
- ½ cup shredded carrots
- 1 tablespoon olive oil
- 4 cups low sodium chicken broth
- Salt and pepper, to taste
- 1 teaspoon thyme
- 16 ounces potato gnocchi
- 2 cups half and half
- 1 cup fresh spinach, roughly chopped

1. Heat olive oil in a large pot over medium heat. Add celery, onions, garlic and carrots and saute for 2 to 3 minutes until onions are translucent.
2. Add chicken, chicken broth, salt, pepper and thyme, bring to a boil, then gently stir in gnocchi. Boil 3 to 4 minutes before reducing heat to a simmer and cooking for 10 minutes.
3. Stir in half and half and spinach and cook another 1 to 2 minutes until spinach is tender. Taste, add salt and pepper if needed, and serve.

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