

# RECIPE

Title: Chicken Gnocchi Soup

Serves: 6-8 Prep Time: 10 min Cook Time: 30 min

## INGREDIENTS

4 T butter

1 cup chopped yellow onion

1 cup grated carrots

3/4 tsp salt

1 T dried thyme

1/2 tsp pepper

3 tsp minced garlic

1/4 cup flour

2 cups half n half

4 cups chicken broth

2 cups pulled rotisserie chicken

17 oz package gnocchi

1 cup roughly chopped spinach

garlic breadsticks for dipping

### DIRECTIONS

- ① Add 4 T butter to large soup pot, medium-high heat.
- ② Add onion, carrots to pot and stir.
- ③ Add salt, thyme, pepper and cook veggies for 7 min.
- ④ Add garlic and flour, stir and cook for 2 min.
- ⑤ Add 1 cup half n half and stir till smooth.
- ⑥ Repeat #5.
- ⑦ Add 4 cups chicken broth, stir and bring to simmer.
- ⑧ Add 2 cups pulled chicken, pack of gnocchi, and spinach and let simmer for 5 min.
- ⑨ Taste and add salt + pepper to taste.
- ⑩ Serve with breadsticks + enjoy!

From the kitchen of Skyler Apper