

Olive Garden Chicken Gnocchi Soup



4.96 from 387 votes

Grab a large pot and make some of this delicious soup, it has pillowy soft potato gnocchi, tender chicken, carrots, and more.

Course Soup

Cuisine Italian

Keyword Olive Garden Chicken Gnocchi Soup, Olive Garden Recipe

Prep Time 15 minutes

Cook Time 20 minutes

Total Time 35 minutes

Servings 8

Calories 369kcal

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Ingredients

- 4 tablespoons Butter
- 1 tablespoon extra virgin olive oil
- 1 cup finely diced onion
- 1/2 cup finely diced celery
- 2 garlic cloves, minced
- 1/4 cup all-purpose flour
- 1 quart half-and-half
- 28 ounces chicken broth
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried parsley flakes
- 1/4 teaspoon ground nutmeg (optional)
- 1 cup carrots finely shredded
- 1 cup spinach leaves coarsely chopped
- 1 cup chicken breast cooked, and diced
- 16 ounces package ready-to-use gnocchi

Instructions

Melt the butter and olive oil in a large pot or a Dutch oven over medium heat.

Add the chopped onion, celery, and garlic and cook, stirring occasionally until the onion becomes translucent.

Whisk in the flour and cook for about 1 minute. Whisk in the half-and-half. Simmer until thickened.

Whisk in the chicken broth. Simmer until thickened again. Stir in 1/2 teaspoon salt, thyme,

parsley, nutmeg (if using), shredded carrots, spinach, chicken, and gnocchi.

Simmer until the soup is heated through. Before serving, season with additional salt, if necessary.

Recipe Tips

- You can use leftover rotisserie chicken for extra flavor
- You may want to use less thyme than suggested
- Some gnocchi is very large, you can cut these pieces in half
- You may want to add additional salt to the final soup, this soup does not have a lot of salt in it, especially if you use low-sodium chicken broth

Nutrition

Calories: 369kcal | Carbohydrates: 32g | Protein: 11g | Fat: 22g | Saturated Fat: 12g | Cholesterol: 70mg | Sodium: 695mg | Potassium: 420mg | Fiber: 2g | Sugar: 1g | Vitamin A: 3645IU | Vitamin C: 11.9mg | Calcium: 159mg | Iron: 2.8mg



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