Olive Garden Chicken Gnocchi Soup

★★★★★ 4.94 from 2838 votes

This copycat Olive Garden Chicken Gnocchi Soup is every bit as creamy and delicious as the restaurant version, made in less than 30 minutes!

Prep Time:	**Cook Time:**	0 minutes	**Total Time:**
10 minutes	20 minutes		30 minutes

Servings:4 servings

Ingredients

- 3-4 boneless skinless chicken breasts, cooked and diced
- 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, see note
- 1 cup fresh spinach, roughly chopped

Instructions

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

Notes

Milk: for even more creamy richness, swap one cup of the half and half for heavy cream.

Nutrition

Calories: 523 kcal, Carbohydrates: 52 g, Protein: 31 g, Fat: 22 g, Saturated Fat: 11 g, Trans Fat: 1 g, Cholesterol: 99 mg, Sodium: 622 mg, Potassium: 799 mg, Fiber: 4 g, Sugar: 2 g, Vitamin A: 3859 IU, Vitamin C: 7 mg, Calcium: 184 mg, Iron: 5 mg

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Course: Main Course **Cuisine:** Italian **Author:** Tiffany

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