

# Creamy Chicken & Gnocchi Soup

## INGREDIENTS:

- 1 1/4 cups finely chopped yellow onion
- 1 cup small diced carrot
- 1 cup small diced celery
- 2 tablespoons D'Olivo Ultra Premium Extra Virgin Olive Oil
- 3 cloves garlic, minced (1 Tbsp)
- 30 oz low-sodium chicken broth
- 1/2 teaspoon dried rosemary or 1 1/2 tsp minced fresh
- 1/2 tsp dried thyme or 1 1/2 tsp minced fresh
- 1/8 teaspoon nutmeg
- Salt and freshly ground black pepper
- 1 lb boneless skinless chicken breast, pounded evenly to nearly 1/2-inch thickness, or 2 1/2 cups cooked shredded rotisserie chicken
- 1 (16 oz) pkg potato gnocchi or homemade gnocchi
- 5 tablespoons D'Olivo Butter Infused Olive Oil
- 6 tablespoons all-purpose flour
- 2 cups milk, then more to thin as needed
- 1/3 cup heavy cream
- 2 cups (2 oz) packed fresh spinach, roughly chopped
- Shredded Romano or parmesan cheese, for serving (optional)

## DIRECTIONS:

Heat D'Olivo Ultra Premium Olive Oil in a large saucepan over medium-high heat. Add onion, carrot and celery and sauté 6 minutes. Add the garlic and sauté 1-2 minutes longer.

Pour in broth. Then add rosemary, thyme, and nutmeg. Season with salt and pepper to taste.

Add in chicken breasts (if using rotisserie chicken wait to add at the end) and bring soup to a boil. Reduce heat to medium-low, cover and allow to simmer until chicken is cooked through (it should register 165 in center), about 8-12 minutes.

While chicken cooks, drizzle D'Olivo Butter Olive Oil in medium saucepan over medium heat. Add flour, and cook and stir constantly with a whisk for 1 minute. While stirring vigorously, pour in milk and continue to stir vigorously to smooth any lumps. Season with salt and pepper to taste. Cook and stir until mixture thickens and lightly boils. Stir in cream, and remove from heat.

Once chicken in soup has cooked through, remove chicken from soup and allow it to rest for 5 minutes. Then dice or shred into pieces. If veggies aren't quite soft, let soup simmer a few minutes longer before adding gnocchi.

Add gnocchi to broth mixture. Cover and simmer for package's recommended time, usually about 5 minutes. Reduce to low heat.

Stir milk mixture into broth mixture, then add in cooked chicken (shredded rotisserie or cooked chicken breasts) and fresh spinach. Cook until spinach wilts, about 1 minute.

Serve warm with Romano cheese if desired.

*D'Olivo*

DOLIVOPYBUS.COM

509.888.7380