



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CHICKEN GNOCCHI SOUP

2 tablespoons butter	1/8 teaspoon ground nutmeg
1/2 cup celery, washed and thinly sliced	1/2 teaspoon ground thyme
1/4 cup grated onion	4 cups fresh baby spinach, rinsed
1/3 cup grated carrots	2 cups cooked chicken, small dice, roasted or grilled
1 tablespoon garlic, minced	2 cups heavy cream
1/4 cup all-purpose flour	16 ounces Gnocchi, frozen or fresh
8 cups chicken broth	

1. In a large pot, melt the butter over medium heat; then add the celery, onion, carrots and garlic. Stir for 1-2 minutes until the celery starts to soften.
2. Whisk in the flour; then add the chicken broth.
3. Next, add the chicken, nutmeg and thyme; stir well. Increase heat and bring to boil; then reduce heat and simmer for 15 minutes.
4. Heat the heavy cream in a small saucepan; then add it to the soup along with the spinach and gnocchi.
5. Simmer for additional 15-20 minutes or until gnocchi is cooked.

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