



# Chicken, Spinach, & Gnocchi Soup

Servings: **4 servings**

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## Ingredients

Kosher Salt  
2 cups prepared gnocchi (entire package)  
4 cups chicken broth, low-sodium  
4 cloves garlic, thinly sliced  
2 tablespoons unsalted butter  
Pinch sugar  
3 cups cleaned baby spinach leaves  
2 cups shredded cooked chicken  
Freshly ground black pepper  
Parmesan cheese, grated

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## Directions

1. Bring a medium saucepan of cold water to a boil over high heat, then salt it generously. Add the gnocchi and cook, stirring occasionally, until al dente, about 3 minutes. Drain and set aside.
  2. Meanwhile, put 1/4 cup of the chicken broth, garlic, butter, and sugar in a large saucepan over medium-low heat, bring it to a simmer, and cook, uncovered, until the garlic is tender, about 1 minute. Add the spinach and let it wilt for about 30 seconds. Add the remaining 3 1/4 cups chicken broth and the chicken and bring just to a simmer. NOTE: If you have a leftover Parmesan rind, put it in the broth and remove it when it starts to melt.
  3. Taste and season with salt and a generous amount of pepper to taste - use a light hand with the salt because the cheese is salty. Bring to a full boil then stir in the gnocchi.
  4. Ladle the soup into warmed shallow bowls and shower each with some freshly grated cheese.
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