

Chicken Soup with Gnocchi

Wednesday, January 12, 2011

9:08 AM

3 cups chicken broth
2 cloves garlic, minced
1 1/2 tablespoons unsalted butter
3/4 teaspoon sugar
1 carrot sliced thin
1 stalk celery sliced thin
1 cup dry potato gnocchi
4 oz frozen peas
4 oz frozen corn
1 cup shredded chicken
2 oz baby spinach

Add To Taste:

salt

freshly ground black pepper

Parmesan cheese

Combine chicken broth, garlic, butter and sugar in a large saucepan over medium-low heat. Bring to a simmer, and cook uncovered about 2 minutes or until the garlic is tender.

Add the carrots and celery and continue to simmer another 2 minutes. Carrots and celery should be ALMOST tender.

Bring to a full boil, stir in gnocchi, cooking 2 to 3 minutes until the gnocchi are al dente and rise to the top.

Stir in frozen peas and corn...simmer for about 30 seconds.

Stir in chicken and spinach. Turn off the heat. Season with salt and pepper. Ladle the soup into bowls and add a generous amount of freshly grated cheese.