

[OLIVE GARDEN CHICKEN GNOCCHI SOUP RECIPE](#)



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Olive Garden Chicken Gnocchi Soup Recipe and Video

It is very simple to make the Olive Garden Chicken Gnocchi soup, you will find that all of the ingredients are very common in your average grocery store. This recipe begins sauteing the vegetables in butter, and then you add some flour and cook that through. You will then add in the half-and-half and chicken broth. Cooked chicken and gnocchi gets added to your seasoned broth and vegetables. You can then adjust your seasoning and you will be ready to serve this soup in about an hour.

<http://ebookslibrary.club/Olive-Garden-Chicken-Gnocchi-Soup-Recipe-and-Video.pdf>

Creamy Chicken Gnocchi Soup Olive Garden Copycat The

Creamy Chicken Gnocchi Soup has a thick and rich broth with shredded carrots, celery, chopped spinach, gnocchi and chicken hidden throughout. This tastes even better than the Olive Garden! Fall is in the air here in Utah and the leaves are starting to change in the mountains. It is absolutely gorgeous! There are so many things that I love about fall. And the fact that our air conditioning hasn't been running all day and night is just a huge bonus.

<http://ebookslibrary.club/Creamy-Chicken-Gnocchi-Soup--Olive-Garden-Copycat--The--.pdf>

Chicken and Gnocchi Soup Recipe Allrecipes com

Heat olive oil in a large pot over medium heat. Cook onion, celery, garlic, and carrots in the hot oil until onion is translucent, about 5 minutes. Stir in cubed chicken and chicken broth; bring to a simmer. Stir gnocchi into the simmering soup and cook until they begin to float, 3 to 4 minutes. Stir in spinach; cook until wilted, about 3 additional minutes.

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Olive Garden Chicken Gnocchi Soup The Perfect Olive

A creamy, tasty and hearty soup this Olive Garden Chicken Gnocchi Soup is one of our families favorites! I don't know about you guys but I absolutely adore Olive Garden.

<http://ebookslibrary.club/Olive-Garden-Chicken-Gnocchi-Soup--The-Perfect-Olive--.pdf>

Olive Garden Style Chicken And Gnocchi Soup Recipe

Add chicken, chicken stock, half and half, salt and pepper, thyme. Heat to boiling, then add gnocchi. Gently boil for 4 minutes, then turn down to a simmer for 10 minutes. Add spinach and cook for another 1-2 minutes until spinach is wilted. (Heat to boiling and add cornstarch dissolved in 1-2 Tbsp water at this point if you want a thicker soup.).

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Creamy Chicken and Gnocchi Soup Olive Garden Copycat

This Creamy Chicken and Gnocchi Soup makes for the perfect dinner any day of the week and it's definitely one of those recipes everyone can agree on. It's the perfect ending to a long work day or busy day with the family and it's one pot soup that comes together quickly.

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Chicken Gnocchi Soup Olive Garden carlsbadcravings com

Ever since I posted my (Better than Olive Garden), Zuppa Toscana recipe, I have been itching to make an Olive Garden Chicken Gnocchi Soup Copycat because I knew I could make it lighter while tasting equally delicious and because gnocchi in soup yasssss!

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Olive Garden Chicken Gnocchi Soup Copycat Carrie s

Enjoy one or your favorite restaurant copycat soups at home with my version of Olive Garden's Chicken Gnocchi Soup. Jump to Recipe. Do you love Olive Garden's Chicken Gnocchi Soup and wish you could eat it more often?

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Chicken and Gnocchi Soup Olive Garden Copycat Recipe

In a large soup pot over medium heat, melt the butter. Add the onion and celery and cook, stirring occasionally, until the onion is translucent and lightly browned around the edges, about 5-7 minutes.

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