

[OLIVE GARDEN CHICKEN SOUP RECIPE](#)



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Olive Garden Chicken Gnocchi Soup Recipe and Video

How to Make Olive Garden Chicken Gnocchi. 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.

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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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Chicken and Gnocchi Soup Olive Garden Copycat Recipe

Chicken and Gnocchi Soup Olive Garden Copycat Recipe - this soup tastes fabulous and it is ready in just 30 minutes!

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Creamy Chicken Gnocchi Soup Olive Garden Copycat The

One thing that is never written to do in all the kopykat variations of this soup is cutting the gnocchi in half before adding them to the pot. It is very necessary if you want the soup to be like Olive Garden s, and also want a soup and not a stew. The gnocchi at the restaurant are SMALL.

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Recipes Olive Garden Italian Restaurant

Create an Italian inspired meal at home with these classic recipes. Find an original appetizer, main dish, soup, side, or dessert recipe from Olive Garden.

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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.

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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

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Olive Garden Chicken And Gnocchi Soup Recipe Genius Kitchen

Saute the onion, celery, and garlic in the butter and olive oil over medium heat until the onion becomes translucent. Add the flour and make a roux. Let the butter and flour mixture cook for about a minute before adding 1 quart of half and half. Cook gnocchi according to package directions. Into the roux, add in the carrots and chicken.

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Crockpot chicken gnocchi soup Olive Garden copycat

So what else is so great about this Olive Garden soup recipe? Well, it s got plenty of veggies in the form of carrots, celery, onion and spinach in

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