

[RECIPE OLIVE GARDEN CHICKEN GNOCCHI SOUP](#)



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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.

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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.

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Chicken Gnocchi Soup Recipe Olive Garden Copycat Recipe

Chicken Gnocchi Soup is one of my favorites because it's so creamy and delicious! This copycat Olive Garden Chicken Gnocchi Soup recipe is so easy to make and tastes just like the real thing (maybe even better).

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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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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. My husband and I could eat there all the time, we are big pasta people and usually make some sort of pasta dish 1-2x a week.

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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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Copycat Olive Garden Chicken Gnocchi Soup The Cozy Cook

This thick & creamy Copycat Olive Garden Chicken Gnocchi Soup is filled with savory chicken, gnocchi, spinach, and a hint of garlic. An Olive Garden classic made right in your own kitchen! I think a serious thing for Olive Garden. I have seven Olive Garden copycat recipes and counting right now. I'm too scared to bring my screeching toddler there so, a girl's gotta do what a girl's gotta do. I

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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 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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