# Chicken & Gnocchi Soup

## Description

Yummy for a winter night.

## Summary

**Yield:** 4
**Prep Time:** 20 minutes
**Category:** Soups
**Cuisine:** American

## Ingredients

- 1 cup cooked chicken diced
- 4 tbsp butter
- 4 tbsp olive oil
- 1 qt half & half
- 14 oz chicken broth
- 1/2 cup celery diced
- 1  onion diced
- 2 cup fresh spinach
- 1/2 tsp dried thyme
- 16 oz gnocchi

## Instructions

In a large stockpot, saute the onion, celery and garlic in the butter and olive oil.

When the onion is clear, add the flour and form a roux.

Stir and cook a minute.

Add the half and half .

Meanwhile in another pan, cook the gnocchi (Boil gnocchi in water until it floats.

Add the carrots and chicken to the stockpot.

Stir often and when it gets thicker, add the chicken broth, gnocchi, spinach and seasonings.

Cover and heat through.