



Creamy Chicken Gnocchi Soup

From Pam's Kitchen

- 1/2 stick of butter
- 1 TBS olive oil
- 3/4 cup chopped onion
- 1/2 cup chopped celery
- 1/2 cup shredded carrots
- 1 cup chopped mushrooms (optional)
- 2 cloves minced garlic
- 1/4 cup flour
- 2-3 cups 1/2 half and half
- 2 cans chicken broth
- 1 TBS fresh thyme
- 1 cup fresh spinach leaves, chopped
- 1-2 cups shredded rotisserie chicken
- 1 16oz package gnocchi
- 1-2 cups parmesiano regianno micro planed
- Salt and pepper

Cook gnocchi according to package directions.

Sauté onion, celery, carrots and mushrooms in butter and olive oil. Add the flour to create a roux and cook for a minute.

Add chicken broth and cook stirring until thickened.

Add half and half, cheese, and spinach.

Salt and pepper to taste.

Serve with salad and garlic bread

