

## This Copycat Chicken and Gnocchi Soup Tastes Just Like Olive Garden's (Maybe Even Better)

Copycat Chicken and Gnocchi Soup: A Cozy Comfort Food



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

- 1 tablespoon olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 carrots, diced
- 2 stalks celery, diced
- 1 pound cooked chicken, shredded
- 4 cups chicken broth
- 1 cup heavy cream
- 1 package (16 oz) gnocchi
- 2 cups fresh spinach
- Salt and pepper to taste
- Parmesan cheese for garnish

### DIRECTIONS

1. In a large pot, heat the olive oil over medium heat. Add the diced onion, garlic, carrots, and celery. SautØ until the vegetables are tender, about 5-7 minutes.
2. Stir in the shredded chicken and chicken broth. Bring to a simmer.
3. Add the gnocchi and cook according to package instructions, usually about 3-5 minutes.
4. Once the gnocchi is cooked, stir in the heavy cream and fresh spinach. Cook for an additional 2-3 minutes until the spinach wilts.
5. Season with salt and pepper to taste. Serve hot, garnished with Parmesan cheese.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-copycat-chicken-and-gnocchi-soup-tastes-just-like-olive-gardens-maybe-even-better/>