Chicken Gnocchi Soup

Ingredients:

- 3-4 boneless skinless chicken breasts - cooked and diced
- 1 stalk of celery - chopped
- ½ white onion - diced
- 2 teaspoons minced garlic
- ½ cup shredded carrots
- 1 tablespoon olive oil
- 4 cups low sodium chicken broth
- salt and pepper - to taste
- 1 teaspoon thyme
- 16 ounces potato gnocchi
- 2 cups half and half - see note
- 1 cup fresh spinach - roughly chopped

Instructions:

- Heat olive oil in a large pot over medium heat. Add celery, onions, garlic, and carrots and saute for 2-3 minutes until onions are translucent.
- Add chicken, chicken broth, salt, pepper, and thyme, bring to a boil, then gently stir in gnocchi. Boil for 3-4 minutes longer before reducing heat to a simmer and cooking for 10 minutes.
- Stir in half and half and spinach and cook another 1-2 minutes until spinach is tender. Taste, add salt and pepper if needed, and serve.

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