

One-Pot Chicken and Gnocchi Soup

1/2 cup each finely chopped carrots, onion and celery
2 tablespoons olive oil
1 tablespoon minced garlic
1/4 teaspoon dried thyme
1/4 teaspoon dried tarragon (can sub dried basil)
4 tablespoons butter
4 tablespoons flour
4 cups homemade or low sodium chicken broth
2 cups milk
2 cups shredded cooked chicken
1 16-ounce package refrigerated gnocchi
Salt and ground black pepper, to taste
1/4 cup thawed frozen spinach (packed)
Shredded Parmesan cheese, for serving

Heat the olive oil in a Dutch oven or large soup pot over medium-high heat. Add the carrots, onion and celery and cook for 5 to 7 minutes until softened, adding the garlic in the last minute. Stir in the herbs, then add the butter. When melted and frothy, whisk in the flour and combine to make a paste. Pour in about half the chicken broth all at once, whisking constantly until combined and smooth, then pour in the rest of the chicken broth, then the milk. Continue whisking until combined and simmering, cooking until thickened. Add the chicken, gnocchi, and spinach. Bring up to a simmer again until the gnocchi are cooked through, typically under five minutes according to the package. Season with salt and pepper, to taste. Serve with shredded Parmesan cheese.