

Bubbie's Space

Good Food ♥ Happy Heart ♥ Brighter Days

Marry Me Chicken Gnocchi Soup



Creamy broth, tender chicken, soft gnocchi, and sun-dried tomatoes. A wonderful choice for a cozy cooking vid!

PREP TIME	COOK TIME	SERVINGS
10 minutes	25 minutes	6

Ingredients

- 2 tablespoons olive oil
- 1 pound chicken breasts or thighs, cut into bite-sized pieces
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon Italian seasoning
- 3 cloves garlic, minced
- 1 small onion, chopped
- 1/2 teaspoon crushed red pepper flakes (optional, for a little heat)
- 1/2 cup sun-dried tomatoes, chopped (in oil, drained)
- 4 cups chicken broth
- 1 cup heavy cream
- 1 (16 oz) package potato gnocchi
- 3 cups fresh spinach
- 1/2 cup grated Parmesan cheese (plus more for serving)
- 1/2 cup shredded mozzarella (optional)



Directions

1. **Season the chicken:** Sprinkle chicken with salt, pepper, and Italian seasoning.
2. **Brown the chicken:** In a large pot or Dutch oven, heat olive oil over medium heat. Cook chicken until golden and cooked through (about 5–7 minutes). Remove to a plate.
3. **Sauté the aromatics:** In the same pot, add onion and cook for 3–4 minutes. Stir in garlic and red pepper flakes and cook for 1 minute.
4. **Add the flavor:** Stir in sun-dried tomatoes and cook for 1 minute.
5. **Build the soup:** Pour in chicken broth and bring to a gentle boil.
6. **Add gnocchi:** Stir in gnocchi and cook for 3–4 minutes, until they start to float and are tender.
7. **Finish it off:** Reduce heat, stir in heavy cream, cooked chicken, spinach, Parmesan cheese, and mozzarella (if using). Simmer for 2–3 minutes until the soup is creamy and the spinach is wilted.
8. **Serve:** Ladle into bowls and top with extra Parmesan, a sprinkle of red pepper flakes, and fresh basil.

Bubbie's Tips for the BEST Soup

- Use rotisserie chicken for an even quicker meal.
- Don't overcook the gnocchi — they're done when they float!
- For extra flavor, use sun-dried tomatoes packed in oil.
- Add more spinach or a handful of kale.
- Make it your own with extra Parmesan, fresh basil, or a dash of lemon juice.

Comfort Food in a Bowl!

Visit my website for more delicious recipes!

www.BubbiesSpace.com

Scan to Visit My Website