



RECIPE | PEPPERS

CHICKEN GNOCCHI SOUP


40 min

10 min
PREP.
30 min
COOKING


6


easy

INGREDIENTS

6 ct Pure Flavor® Sweet Bell Peppers, cut into chunks
2 sticks celery, chopped
1 yellow onion, chopped
1 lb boneless chicken thighs
1 lb potato gnocchi
7 oz cremini mushrooms, sliced
4 cups chicken broth
2 cups fresh baby spinach
1 cup water

1 cup heavy cream
1 tbsp olive oil
2 tsp minced garlic
¼ tsp Italian seasoning
Salt & pepper, to taste



DIRECTIONS

- 1 Heat oil in a large pot over medium-high heat. Add chicken and cook for 10 minutes until browned, breaking it apart as it cooks.
- 2 Add onion, mushrooms & celery and sauté for 5 minutes.
- 3 Stir in the chicken broth, water, Italian seasoning, peppers, and gnocchi. Bring to a boil and reduce to a simmer for 10 minutes.
- 4 Stir in the cream and spinach. Cook for a few more minutes until the spinach is wilted. Season with salt & pepper to taste.

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