Soup

Mai's Chicken Gnocchi Soup

With Spinach Gremolata Topping

Ready in **30 minutes**

Serves **8 people**

Ingredients

- 8 cups chicken or vegetable broth
- Carcass from 1 roasted chicken, with meat from one breast, (I use Costco roast chicken)
- 1 sweet onion, chopped
- 2 carrots chopped into bite-size pieces
- 3 celery ribs of celery, chopped
- 1 medium zucchini, chopped
- 1 - 2 bay leaves
- 2 cloves garlic, minced
- 1 tsp oregano
- ½ tsp thyme
- ½ tsp basil
- 1 tsp rosemary
- 1-16 oz pkg gnocchi
- Salt and pepper to taste

Spinach Gremolata Topping (to be put on top of the soup - make it in a separate bowl)

- 4 cups spinach, loosely packed
- Zest and juice of ½ a lemon
- 3 Tbsp Olive oil
- 2-3 cloves minced garlic
- 1 cup grated manchego cheese

Preparation

1. This is an ideal recipe to use part of a Costco roast chicken, with all of the juices from the container it came in. Add water or broth into a large pot.

2.   Add all the spices, veggies and bay leaves in the pot, (everything except the gnocchi). Bring to a boil, cover, and simmer for 20 minutes. Discard bones and bay leaves. Add the gnocchi and simmer uncovered, until the gnocchi floats to the top - about 5 minutes.

3.   For the gremolata: In a large bowl, add the spinach, olive oil, zest and juice of lemon, garlic and grated cheese. Taste test and a smile will appear on your face!

4.   Sprinkle a healthy amount of gremolata over the hot soup. The cheese will melt and you will be transported to heaven.

Tips

This soup is good for the soul. It's very comforting on a rainy or crisp day.

If you don't have left over roast chicken, just use 8 ounces of chicken breast or thighs. Cut it up and fry it in 1 T olive oil then follow the rest of the recipe.

Spiritual message from this recipe

I was so surprised and delighted to learn about gremolata as a topping to soup! Who knew? Adding something extra reminds us that we live in abundance! We have our free agency to create all kinds of fun things: icing on the cake, gremolata on soup, laughter in friendship, warm kisses on a cold day! 🙂