

Chicken Gnocchi Soup

Ingredients:

1 pound boneless skinless chicken breast
6 slices bacon
4 cups chicken broth
2/3 cup diced onion
2/3 cup diced celery
2/3 cup diced carrot
2 teaspoons minced garlic
1 cup of fresh baby spinach
24 ounces of evaporated milk
2 lb gnocchi
3 tablespoons of corn starch
2 teaspoons dried basil
1 teaspoon dry oregano
1 teaspoon thyme
1 teaspoon rosemary
1 teaspoon sage
1 teaspoon black pepper
1 teaspoon salt

Instructions:

Cook chicken, broth, onion, celery, carrot, and spices on low for 5 hours
Remove chicken breast, shred it, and return it to the pot
Mix corn starch with equal water and add to pot
Add evaporated milk and gnocchi and cook for 40 minutes
Cook bacon, garlic, and spinach separately
Put bacon mixture into main pan, cook 5 minutes, and serve