

Italian Chicken Gnocchi Soup

(Serves: 5)

Ingredients

Western Star Original Salted Butter, 4 tbsp

Spudshed Farm Fresh Carrots, ½ cup

1 Brown Onion, (diced)

2 Celery Sticks, (chopped)

2 Garlic Cloves, (minced)

Lion Plain Flour, ¼ cup

Campbell's Chicken Stock, 4 cups

Brownes Dairy Extra Creamy Milk, 2 cups

Keen's Mustard Powder, ½ tsp

Fresh Thyme, ½ tsp

Galati Bros Free Range Chicken Breast, 1kg (diced)

La Tosca Potato Gnocchi, 450g

Fresh Spinach, 1 cup (roughly chopped)

G-Fresh Crushed Chillies, 1 pinch (optional)

G-Fresh Sea Salt & Pepper

Method

Step 1

Melt the butter in a large pot over medium heat.

Add the diced onions, celery, and carrots. Cook for 5 minutes until softened.

Add the garlic & cook for 1 more minute.

Step 2

Add the flour & stir to combine. Cook for 2 minutes, until the flour begins to turn into a golden colour.

Step 3

Add in the chicken stock and milk, stirring.

Add the thyme and mustard powder.

Step 4

Add the chicken into the soup and bring to a gentle boil.

Simmer until the chicken is cooked through, about 10 minutes.

Let the soup simmer until desired consistency is obtained, it will continue to thicken.

Step 5

Add the gnocchi and simmer for another 5 minutes until nice & soft.

Step 6

Reduce the heat to low and add in the spinach, red pepper flakes, and salt & pepper to taste. Simmer until spinach has wilted, about 1 minute.

Step 7

Serve your soup into bowls. ***Enjoy!***



Pic for illustration purposes only. Recipe may vary in appearance to pic.