



Sausage and Gnocchi Soup

Servings: 4

Total Time: ~45 Min.

Allergens: Dairy, Gluten

Directions

- In a 5-quart dutch oven, cook Italian sausage over medium heat 7 to 10 minutes or until no longer pink; drain.
- Add sausage back to pot with onion and garlic. Cook 2 to 3 minutes or until onions are tender.
- Add chicken broth, salt and pepper. Add red pepper flakes, if using. Heat to boiling.
- Stir in gnocchi and spinach. Simmer 2 to 3 minutes or until gnocchi begins to float and spinach is wilted.
- Stir in heavy whipping cream. Heat until warm again. Serve.
- *Optional:* Top each serving with parmesan cheese.

Ingredients

- 1 lb ground Italian sausage
- ½ cup chopped onion (or ½ tbsp onion powder)
- 2 cloves minced garlic
- 32 oz. chicken broth
- ½ teaspoon salt
- ¼ teaspoon pepper
- 16 oz potato gnocchi
- 3 cups packed fresh spinach, coarsely chopped
- 1 cup heavy whipping cream
- ¼ teaspoon red pepper flakes



Allison LaBrie