



Creamy Gnocchi Soup

Serves Four - Six

Recipe from: myclasscancook.com

Steps

Step 1: **If you are feeling ambitious, make the stock - otherwise move to step 2:** Place all stock ingredients into a large stock pot and bring to a boil. Skim off bubbles and foam and let mixture simmer for three hours with the top off. Once complete, strain the stock using a colander lined with cheesecloth. Throw all herb and veggies away and shred the cooked chicken meat (discarding skin and bones). Use the chicken for chicken salad or a chicken soup. Refrigerate stock so that the fat solidifies at the top. Using a large spoon, skim off the fat and discard. You can place it back in the fridge and use within one week or freeze for up to three months.

Step 2: Roast the tomatoes: Preheat oven to 425°F. Spray (or coat with 2 tablespoons olive oil) the cut Roma tomatoes, garlic cloves and onion quarters. Spread them out on a parchment-lined baking sheet pan and season with salt and pepper. Roast tomatoes for about 30 minutes or until they look charred on top and caramelized around the sides. Let the pan cool. Blend until smooth. Set aside.

Step 3: In a medium-sized pot set over medium-high heat, add 2 tablespoons olive oil, the carrots, celery, Italian seasoning, paprika, fresh thyme, chili flakes and sun-dried tomatoes and saute until the celery begins to soften (about 5 minutes). Add the pureed tomato mixture, 1 quart chicken stock, and two cups water. Bring mixture to a boil. Taste for seasoning adjusting the salt to your liking. Add gnocchi cooking until the gnocchi softness (about 2-3 minutes). Reduce heat to a simmer and add spinach leaves and heavy cream. Stir so spinach leaves wilt.

Step 4: Ladle soup into servings bowls and serve hot! Top with parmesan cheese. Enjoy!

Makes 2 - 2.5 quarts

Chicken Stock Ingredients:

- 1 whole roasting chicken, rinsed
- 1 large yellow onions, unpeeled and quartered
- 2 leeks, cleaned and halved
- 4 carrots, unpeeled and halved
- 3 stalks celery with leaves, cut into thirds
- 2 parsnips, unpeeled and cut in half, optional
- large handful fresh parsley
- handful of fresh thyme
- handful of fresh sage leaves
- 6 whole garlic cloves, peeled and smashed
- 2 bay leaves
- 1 tablespoon kosher salt
- 2 teaspoons whole black peppercorns
- 3 quarts water

OR

- 1 quart chicken stock

Soup Ingredients:

- ¼ cup olive oil, divided
- 6 Roma tomatoes, quartered
- 1 yellow onion, quartered
- 4 cloves garlic
- 4 carrots
- 2 stalks celery
- 1 tablespoon Italian seasoning
- 1 teaspoon paprika
- 2 tablespoons fresh thyme leaves
- 1 pinch red chili flakes
- ½ cup chopped sun-dried tomatoes
- 2 cups water
- 1 pound fresh potato gnocchi
- ½ cup heavy cream
- 4 cups spinach leaves
- ½ cup freshly grated parmesan cheese