

## Cooking With Rania

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### Chicken, Spinach and Gnocchi Soup

#### INGREDIENTS

- 2 cups prepared gnocchi
- 4 cups chicken stock
- 4 garlic cloves – thinly sliced
- 2 tablespoons unsalted butter
- Pinch of sugar
- 3 cups baby spinach leaves
- 2 cups shredded cooked chicken
- Freshly ground black pepper to taste
- Freshly grated Parmigiano Reggiano

#### DIRECTIONS:

Cook gnocchi in a pot of boiling salted water until just tender – yet al dente – about 3 minutes. Drain and set aside.

Meanwhile, put  $\frac{1}{4}$  cup of the chicken stock, garlic, butter and sugar in a large saucepan over medium-low heat, bring to a simmer, and cook, uncovered, until the garlic is tender, about 1 minute. Add the spinach and let it wilt for about 30 seconds. Add the remaining chicken stock and the chicken and bring to a simmer. Stir in the gnocchi and bring to a full boil. Taste and season pepper to taste. I like a lot of pepper in my soup and rarely season it with salt. Check for seasoning and if salt is needed, add in just a little, as the chicken stock is salted.

Transfer soup to warmed bowls and sprinkle with grated Parmesan cheese. Serve immediately.

Serves: 4