
Instant-cooker Chicken Gnocchi Soup

4 portions

1 tablespoon oil
1-1/2 lbs chicken breast cubed
1/2 cup chopped celery
1/2 cup chopped onion
2 cups chicken broth
1 cup matchstick carrots
1 teaspoon thyme
3 cups half and half
1 package 16 oz, gnocchi
2 cups fresh spinach

- 1** Place oil, chicken, onion, and celery into your pressure cooker. Saute the ingredients until meat is brown.
- 2** Add chicken broth, carrots, and thyme and mix well. Place the lid onto the instant pot and seal shut. Close the pressure release valve. Set the instant pot to manual, high pressure for 4 minutes. When the cooking cycle is complete, quick release pressure and open the lid.
- 3** Set the Instant Pot to saute and carefully stir in spinach, half and half and gnocchi. Continue to heat the soup on the saute function until boiling. Boil and stir frequently for about 3 minutes or until gnocchi is done. Serve immediately.