

Creamy Italian Sausage Gnocchi Soup

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-sausage-spinach-and-gnocchi-cream-soup-recipe>

Ingredients:

- 1 tablespoon olive oil
- 7/8 pound Italian sausage casings removed and cut into chunks
- 1 medium onion finely diced
- 1 medium carrot diced
- 2 celery sticks diced
- 2 large garlic cloves minced
- 1 teaspoon Italian seasoning
- 1/4 teaspoon chilli flakes
- 5 1/16 tablespoons dry white wine
- 4 1/4 cups chicken stock
- 5/8 cup double cream
- 1 1/8 pounds gnocchi
- 1 handful baby spinach
- 4 3/4 tablespoons freshly grated Parmesan

Nutrition:

1. Calories: 900 calories
2. Carbohydrate: 66 grams
3. Cholesterol: 155 milligrams
4. Fat: 56 grams
5. Fiber: 3 grams
6. Protein: 30 grams
7. SaturatedFat: 23 grams
8. Sodium: 1710 milligrams
9. Sugar: 8 grams

Thank you for visiting our website. Hope you enjoy Creamy Italian Sausage Gnocchi Soup above. You can see more 18 italian sausage spinach and gnocchi cream soup recipe Experience flavor like never before! to get more great cooking ideas.