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Creamy Gnocchi and Italian Sausage Soup

Yield: 4 min Total Time: 45 min

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

Ingredients:

- 1 pound ground Italian sausage
- 1 onion chopped
- 2 large carrots chopped
- 2 stalks celery chopped
- 3 cloves garlic minced
- 1 tablespoon italian seasoning
- 1 teaspoon garlic powder
- 4 cups beef broth
- salt to taste
- pepper to taste
- 8 ounces baby spinach fresh
- 36 ounces evaporated milk full fat
- 18 ounces gnocchi any variety
- 1 cup milk optional
- fresh Parmesan cheese for topping

Nutrition:

- 1. Calories: 1060 calories
- 2. Carbohydrate: 90 grams
- 3. Cholesterol: 165 milligrams
- 4. Fat: 57 grams
- 5. Fiber: 5 grams
- 6. Protein: 46 grams
- 7. SaturatedFat: 26 grams
- 8. Sodium: 2650 milligrams
- 9. Sugar: 7 grams

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