



COME TO THE TABLE

BY DENISE BROWN

Chicken and Gnocchi Soup with Lemon and Turmeric



Neither Ina Garten's nor the Olive Garden's viral version, but a flavorful twist with tender chicken, light potato gnocchi, and that welcome edge, a hint of lemon. Garlic lovers might want to add a few cloves while making the broth. If you're a fan of carrots in soup, add ½ cup finely sliced along with the shredded chicken as the broth reheats to a boil before adding the gnocchi. I found DeCecco brand Mini Potato Gnocchi worked well. As is true of pasta and pizza, gnocchi wait for no man. Serve promptly.

INGREDIENTS FOR THE BROTH: (SERVES 4)

- 2 whole chicken legs (thighs and drumsticks)
- 1 onion, quartered and peeled
- 3–4 stalks celery, chopped, leaves reserved
- 1 teaspoon each, salt and pepper
- A few sprigs of fresh thyme, if available
- 1 teaspoon turmeric, or to taste
- 1/2 teaspoon dried thyme, optional
- Pinch of crushed red pepper
- 2 to 4 tablespoons lemon juice
- Additional water, broth, or bouillon to taste
- 1 pound prepared mini potato gnocchi, rinsed
- 1 to 2 tablespoons of butter, optional
- Grated Parmesan cheese, for serving
- Lemon wedges or slices, for garnish

PREPARE THE BROTH:

Place the chicken legs, onion, celery, salt, pepper, and thyme (if using) in a large pot. Add enough cold water to cover the ingredients. Bring to a boil over medium-high heat, then reduce the heat to a gentle simmer. Cook uncovered for about 45 minutes, or until the chicken is cooked through and tender.

STRAIN AND COOL:

Remove the chicken from the pot and set it on a platter to cool. Strain the broth, discarding the onion, celery and thyme.

Measure or eyeball the broth to ensure you have roughly 10 cups. Add water or prepared broth to reach the desired amount if necessary.

SHRED THE CHICKEN:

Once the chicken is cool enough to handle, remove the meat from the bones and shred it into bite-sized pieces. Discard the skin, fat, and bones.

SEASON THE BROTH:

Return the broth and shredded chicken to the pot and set over a medium-high flame. Season with turmeric, dried thyme (if using), red pepper, lemon juice, and additional lemon juice, and salt and pepper to taste. If the broth needs more depth, stir in chicken bouillon as desired.

ADD THE GNOCCHI:

Bring the broth to a boil and add the rinsed gnocchi. Reduce the heat slightly to maintain a healthy simmer. Sliver the butter and add to the broth for added richness, if desired. Stir gently and cook for 2–3 minutes, or until the gnocchi float and are tender.

SERVE:

Ladle the soup into bowls and garnish each with reserved celery leaves and a wedge or slice of lemon. Top with grated Parmesan cheese and serve immediately.

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