

A close-up photograph of a white ceramic bowl filled with a soup. The soup contains small, pill-shaped gnocchi, some of which are slightly browned. There are also pieces of green herbs, likely dill, and small orange pieces, possibly carrots, visible in the broth. The bowl is set on a light-colored surface.

## *Lenten Meatless Meal*

# Gnocchi Soup with Lemon & Dill

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### Ingredients:

- 8 cups low sodium chicken broth
- 1 16 oz package of dried gnocchi
- 5 carrots peeled and diced
- 1 teaspoon minced garlic
- 1/2 lemon juiced
- 1/2 teaspoon dried dill
- Salt and pepper to taste

### Directions:

1. Combine the chicken broth, diced carrots, and the garlic in a large saucepot and bring mix to a boil. Gently simmer for 10-15 minutes until the carrots are tender.
2. Add the potato gnocchi to the saucepot and simmer until the gnocchi float to the top, just 3-4 minutes. Squeeze half a lemon into the pot, add the dill, salt, and pepper, and stir.

Recipe from: <https://www.peanutblossom.com/blog/stock-your-pantry-gnocchi-soup-with-lemon-and-dill/>