

# Chicken-Dill Pickle Soup

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## **Servings: 4**

*6 tablespoons unsalted butter  
2 cups (about two slices) sourdough bread, cut into 1/2-inch cubes  
1 leek (white and light green parts only), thinly sliced  
7 cloves garlic, minced  
2 (one pound) russet potatoes, cut into 1/2-inch pieces  
4 cups low-sodium chicken broth  
1 1/4 cups (about 3) dill pickles, diced  
1 to 2 tablespoons brine  
2 cups (10 ounces) rotisserie chicken, skin discarded and chopped  
1/2 cup fresh dill, chopped  
Kosher salt  
freshly ground pepper  
sour cream (for topping)*

## **Preparation Time: 30 minutes**

Preheat the oven to 375 degrees.

In a microwave-safe bowl, microwave three tablespoons of the butter until melted, about 1 minute. Toss with the bread cubes on a baking sheet; spread in a single layer. Bake, stirring occasionally, until crisp, 20 to 25 minutes.

Meanwhile, melt the remaining three tablespoons of butter in a large pot over medium-high heat. Add the leek. Cook, stirring, until softened, 2 to 3 minutes. Add the garlic. Cook, until softened, 1 to 2 minutes.

Add the potatoes, chicken broth, one cup of pickles and two cups of water. Cover and bring to a boil. Reduce the heat to a simmer. Cover and cook until the potatoes are tender, 10 to 12 minutes. Stir in the chicken and cook until heated through, 2 to 3 minutes.

Stir the dill and one tablespoon of pickle brine into the soup. Season with salt and pepper. Add additional pickle brine to taste.

Divide the soup among bowls. Top with croutons, the remaining pickles and sour cream.

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Per Serving (excluding unknown items): 258 Calories; 20g Fat (59.2% calories from fat); 14g Protein; 18g Carbohydrate; 1g Dietary Fiber; 47mg Cholesterol; 383mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 3 1/2 Fat.