



Polish Pickle & Chicken Soup (Zupa Ogórkowa)

with Sour Cream & Dill



30-40min



2 Servings

Briny dill pickles flavor this robust Polish soup that's chock full of vegetables and tender chicken breasts. Potatoes, onions, carrots, and garlic simmer in chicken broth that gets a tangy zip from pickle brine. Sour cream thickens the soup up, and we garnish it with even more sour cream and fresh dill for that traditional taste.

What we send

- 1 yellow onion
- 3 oz carrots
- garlic
- 12 oz Yukon gold potatoes
- 3¼ oz dill pickles
- 10 oz pkg chicken breast strips
- 2 pkts chicken broth concentrate
- 1½ oz pkt Worcestershire sauce ¹
- ¼ oz fresh dill
- 4 (1 oz) sour cream ²

What you need

- kosher salt & ground pepper
- olive oil
- butter ²

Tools

- medium Dutch oven or pot with lid

Allergens

Fish (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 630kcal, Fat 29g, Carbs 49g, Protein 41g



1. Prep ingredients

Coarsely chop **onion**. Cut **carrot** into ½-inch pieces. Finely chop **2 teaspoons garlic**. Cut **potatoes** into ¾-inch pieces.

Drain **pickles**, reserving liquid; coarsely chop.



2. Sear chicken

Pat **chicken** dry and season with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium Dutch oven over medium-high. Add chicken and cook until browned and cooked through, flipping halfway, 5-8 minutes. Transfer to a bowl.



3. Cook veggies

Reduce heat to medium; add **carrots, onions**, and **2 tablespoons butter**. Season with **salt** and **pepper**. Cook, stirring occasionally, until veggies are softened and just beginning to brown, 5-7 minutes. Add **garlic** and cook until fragrant, about 30 seconds.



4. Build soup

Add **4½ cups water, broth concentrate, chopped pickles and pickle juice**, and **4 teaspoons Worcestershire sauce**.

Season to taste with **salt** and **pepper**.

Add **potatoes** and bring to a boil. Lower heat and simmer, partially covered, until potatoes are tender, 12-15 minutes. Add **chicken** and cook until warmed through, about 2 minutes more.



5. Finish soup & serve

Pick **dill fronds** from stems and coarsely chop. Transfer **3 sour cream packets** to a medium bowl. Add **½ cup soup liquid** and whisk until fully combined. Add to pot with **soup** and stir until incorporated.

Serve **pickle and chicken soup** topped with **remaining sour cream** and **dill**. Enjoy!



6. Rate your plate!

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