

— AMERICA'S —
TEST KITCHEN

Chicken and Leek Soup with Parmesan Dumplings

YIELD Serves 4**TIME** 30 minutes

Why This Recipe Works

For a weeknight chicken and dumpling soup we turn to rotisserie chicken and easy, stir-together Parmesan dumplings.

Gather Your Ingredients

- ☐ 1 cup all-purpose flour
- ☐ 1 ounce Parmesan cheese, grated (½ cup)
- ☐ ⅓ cup water
- ☐ 1 large egg, lightly beaten
- ☐ 1 teaspoon table salt, divided
- ☐ ½ teaspoon baking powder
- ☐ ¼ teaspoon pepper

Before You Begin

- * Sprinkle with chopped parsley before serving, if desired.

Instructions

1. Combine flour, Parmesan, water, egg, ½ teaspoon salt, baking powder, and pepper in bowl; set aside.
2. Melt butter in Dutch oven over medium-high heat. Add leeks and remaining ½ teaspoon salt and cook until softened and beginning to brown, 8 to 10 minutes. Add garlic and cook until fragrant, about 1 minute. Stir in broth and bring to simmer.

- ☐ **4** tablespoons unsalted butter
- ☐ **1** pound leeks, white and light green parts only, halved lengthwise, sliced ½ inch thick, and washed thoroughly
- ☐ **2** garlic cloves, minced
- ☐ **6** cups chicken broth
- ☐ **1** (2½-pound) rotisserie chicken, skin and bones discarded, meat shredded into bite-size pieces (3 cups)

- 3.** Reduce heat to medium. Using 2 spoons, scrape rough tablespoon-size dumplings into soup and cook, without stirring, for 2 minutes. Gently stir to break up dumplings and continue to cook 2 minutes longer. Carefully stir in chicken and cook until heated through, about 1 minute. Serve.