

Chicken Paprikash Soup for Restaurants

This Chicken Paprikash soup recipe is the one I use, in the restaurant I am currently working for. You can tweak this in many ways, but I strongly suggest that you use this recipe the first time you make it. I use this recipe because it is the easiest and quickest to make. If you find yourself having to make 5 gallons a day as I do, you may want to keep it as simple as possible too. That being said, I will let you know some of the ways you can improve this soup, but be aware, it will add much more cooking and prep time.

What you will need:

20 qt. pot
A wire whisk.
A cook spoon or long wooden spoon.

Ingredients:

6 lbs. of random boneless chicken breasts.
5 - 48 oz. cans of College Inn chicken broth (or any brand of chicken broth)
2 quarts of diced onions
2 quarts of diced celery
2 - 5# tubs of sour cream
3 lbs. of spaetzles (dumplings). I use the store bought ones.
3 oz. of chicken base
1 jar of Chicken Paprikash Soup and Sauce Seasoning.

To Prepare:

Boil chicken in water. Set aside after cooking to cool. You can run under cold water to cool.

Cook spaetzles. Run under cold water to cool. Set aside.
(You can mix with a little butter or olive oil to keep from sticking.)

Once chicken is cool, dice into bite size pieces. Set aside.

To make the soup:

Add the celery and onions to a 20 qt. pot, add 5 cans of chicken broth. Boil the vegetables until the celery is done. **Do not overcook the vegetables** or too much of the chicken broth will evaporate. Once the celery is done, whisk in the 3 oz. of chicken base, then take the pot off the stove and let the liquid cool for 5-10 min.

After cooling for 5-10 min. add 1 jar of Chicken Paprikash Soup and Sauce Seasoning.
Whisk vigorously while adding the seasoning until it is completely dissolved.
Once smooth add the (2) - 5# containers of sour cream and once again whisk vigorously until the sauce is smooth.

Using a cook spoon, (or long wooden spoon) mix the diced chicken and the spaetzles. If the spaetzles are sticking or clumped together you can rinse them under cold water before adding them to the soup to loosen them up.
Do not use a wire whisk or you will tear the chicken apart!

Return to low heat and reheat to 165 degrees.