

What you will need:

- 1.) 5 quart sauce pot 2.) Wire whisk 3.) large wooden spoon

**Ingredients:**

About 1 pound of boneless chicken breast. (I prefer to use single lobe chicken breasts)

About ¾ pounds of store bought spaetzles. (available in most grocery stores)

or about 4 cups of homemade spaetzles.

1 - 46 ounce can of chicken broth (I use College Inn Chicken Broth).

2 - Chicken bouillon cubes

2 cups of chopped celery

1 large onion diced

1.5 # of sour cream

1 Package of Chef Rick's Chicken Paprikash Soup Seasoning.

2 tablespoons of butter, margarine or olive oil

Directions for Chicken and spaetzles:

You can precook your chicken at any time.

It is recommended to prepare it before starting the soup.

Cut 1 pound of raw chicken into 2-3 inch pieces.

Place chicken into about 4 quarts of water.

Place on high heat and bring to boil until chicken is cooked. (about 10 to 15 minutes.)

Once chicken is cooked, empty into a colander and run under cold water until cool, then place chicken in the refrigerator to cool for at least 1/2 hr.

While your chicken is cooling, you can cook your spaetzles.

Place spaetzles in water and bring to boil. Cook spaetzles for 2-3 minutes.

Rinse spaetzles in cold water until they are cold.

Melt about 2 tablespoons of butter or margarine in microwave, then pour butter over spaetzles.

Mix butter and spaetzles together to prevent sticking. You can also use a small amount of olive oil in place of butter. (I do not recommend using vegetable oil.) Place spaetzles into the refrigerator until needed.

Once chicken is cold, dice into about 1/4 in cubes and place back into the refrigerator until needed.

Do not try to dice chicken while it is warm or hot. It will shred, and we do not want that.

Directions for soup:

In a 5 quart sauce pot add chicken broth, celery, onions and 2 chicken bouillon cubes.

Bring to a boil until celery is cooked. (About 8 - 10 minutes). Turn off heat.

Add Chef Rick's Chicken Paprikash soup seasoning slowly while whisking vigorously until smooth.

Return to medium heat and bring to a slight boil stirring constantly.

Remove from heat and add sour cream whisking until smooth.

You can now add your diced chicken, mixing it into the sauce with a wooden spoon or large cook spoon.

Do not use the wire whisk.

Pour dumplings into the pot a little at a time, making sure to separate any that might have stuck together.

Use a wooden spoon or large cook spoon to incorporate dumplings into the soup.

Do not use the wire whisk.

If you are going to be enjoying your soup right away, return pot to a low heat until soup reaches 165 degrees. The sour cream, chicken and spaetzles will have cooled your soup down considerably.

This soup freezes very well.

Makes about 8 servings.