

## CARIBBEAN CHICKEN SOUP

- 1 ea Chicken whole, 4/5 lbs
- 2 lbs Russet potato,diced
- 12 oz Onion, yellow, jumbo, diced
- 1 lb Pumpkin
- 1 lb Carrot, jumbo, diced
- 1 lb Tomatoes cut in half
- 2 1/2 gallon Knorr® Select Chicken Select Base, prepared
- 1 Tbsp Cumin, ground
- Salt and pepper to taste
- 1 Tbsp Capellini pasta, dry
- Fresh parsley, chopped for garnish

1. Combine the whole chicken in a large stock pot with the pumpkin, carrot,potato, tomato and onion.
2. Add the prepared Knorr® Select Chicken Select Base, prepared, along with the cumin, salt and pepper.
3. Bring the soup up to a boil and let it simmer for approximately 1 1/2 hours.
4. Skim off any impurities on top of soup using a ladle.
5. Add pasta and let simmer for another 10 minutes.
6. Remove whole chicken, pull all meat from bones and place meat back into the soup, dispose of bones.
7. Hold soup on steam line above 140°F.
8. Garnish with chopped parsley at serving.

### ADDITIONAL INFORMATION

#### Ingredients

[1 ea Chicken whole, 4/5 lbs, 1 lb Carrot, jumbo, diced, 1 lb Pumpkin, 1 lb Tomatoes cut in half, 1 Tbsp Capellini pasta, dry, 1 Tbsp Cumin, ground, 12 oz Onion, yellow, jumbo, diced, 2 1/2 gallon Knorr® Select Chicken Select Base, prepared, 2 lbs Russet potato,diced, Fresh parsley, chopped for garnish, Salt and pepper to taste](#)

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| <b>Course</b>       | <a href="#">Lunch</a> , <a href="#">Sides</a> , <a href="#">Starters</a> |
| <b>Cuisine</b>      | <a href="#">American</a> , <a href="#">Seasonal Winter</a>               |
| <b>Category</b>     | <a href="#">Soups</a>  |
| <b>Serving Size</b> | 20   |