

Nashville Hot Chicken Soup: A Spicy, Creamy Southern Comfort in a Bowl

Nashville Hot Chicken Soup ??



TIME
7 min

TEMP
165°F

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INGREDIENTS

For the Chicken:

1 lb boneless, skinless chicken breasts or thighs

Salt and pepper, to taste

1 tbsp olive oil

1 tsp smoked paprika

1 tsp garlic powder

‰ tsp cayenne pepper (adjust to taste)

For the Soup:

1 tbsp butter

1 small onion, diced

2 cloves garlic, minced

1 can (14.5 oz) diced tomatoes

4 cups chicken broth

1 cup buttermilk

‰ cup heavy cream

2 tsp hot sauce (Frank's RedHot or similar)

‰ tsp ground mustard

‰ tsp paprika

... tsp ground cinnamon (optional, for a hint of sweetness)

1 cup frozen corn

1 cup chopped pickles (for garnish)

Fresh parsley or cilantro, for garnish

DIRECTIONS

1. Prepare the Chicken: Season chicken with salt, pepper, smoked paprika, garlic powder, and cayenne.
2. Heat olive oil in a skillet over medium-high. Cook chicken 6-7 minutes per side, or until golden and fully cooked (165°F/75°C).
3. Remove, shred with forks, and set aside.
4. Build the Soup Base: In a soup pot, melt butter over medium heat.
5. Add onion and cook 4-5 minutes until soft. Add garlic and sauté 1 minute more.
6. Stir in diced tomatoes and chicken broth. Bring to a simmer for 10 minutes.
7. Add Dairy and Seasonings: Stir in buttermilk, heavy cream, hot sauce, ground mustard, paprika, and cinnamon (if using). Simmer another 5 minutes.
8. Add Chicken and Corn: Stir in shredded chicken and corn. Simmer for 5-7 minutes until heated through.
9. Serve and Garnish: Ladle into bowls. Top with chopped pickles and parsley or cilantro.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/nashville-hot-chicken-soup-a-spicy-creamy-southern-comfort-in-a-bowl/>