



## SPOTLIGHT RECIPE

# CHICKEN PAPRIKAS

SERVES 2

### INGREDIENTS

- 2 chicken thighs, bone-in, skin on
- 2 teaspoons avocado oil
- 1 cup onions, fresh, 1/2-inch medium diced
- 1/2 cup Anaheim chili peppers, fresh
- 2 Roma tomatoes, fresh, 1/2-inch medium diced
- 1 tablespoon chopped garlic cloves, fresh
- 1 teaspoon kosher salt
- 2 tablespoons ground extra-fancy paprika
- 2 tablespoons real sour cream

### DIRECTIONS

Refer to HACCP Plan Form HFS# 001: Prepared Hot for Hot Service.

Season chicken, and heat Dutch oven to on medium heat. Add oil and sear chicken on both sides, remove once skin is crispy. In the same pot add onions and cook until translucent, add paprika and cook until fragrant. Add peppers, tomatoes, garlic, and return chicken to pot and simmer on low with lid on. Once chicken is cooked to 165 F, stir in sour cream and simmer another 5 minutes. Serve.

