

SPOTLIGHT RECIPE

CHICKEN PAPRIKAS

This traditional Hungarian dish is made with browned chicken that is braised in a rich and creamy paprika sauce and served with Hungarian dumplings called nokedli, but wide egg noodles can be used instead.

The secret to making a flavorful sauce is to use authentic Hungarian sweet paprika.

SERVES 6



INGREDIENTS

- Six each 5.3 ounces chicken, thigh, bone-in, skin on
- 2 teaspoons oil, avocado
- 3 cups onions, yellow, fresh, diced, medium, 1/2-inch
- 3/4 cup spice, paprika, extra-fancy, ground
- 1 1/2 cup peppers, chili, Anaheim, fresh
- 2 each tomatoes, Roma, fresh, diced, medium, 1/2-inch
- 3 tablespoons garlic cloves, peeled, fresh, chopped
- 1 teaspoon salt, kosher
- 3/4 cup sour cream, real

DIRECTIONS

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

Side dishes

Gnocchi
Roasted Root Vegetables

