



CHICKEN PAPRIKASH

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This recipe is absolutely delicious and easy and fairly quick to cook.

DIRECTIONS:

1. Chicken pieces enough to cover skillet (skin if desired)
2. Salt and pepper both sides and fry till golden brown, then set aside
3. Chop 1 medium sweet onion and two Cubanela peppers and fry in same skillet. Once tender mix in 1/4 cup of paprika (use half smoked very nice).
4. Stir together for one minute and add one box of chicken broth. Return the chicken and simmer on low for one hour.
5. **Dumplings:** In a mixing bowl make a funnel of approximately 2-3 cups of flour add 1/2 tsp salt. In the middle of the funnel add 3 eggs Mix together until you have a dough ball (you may need to add more flour) oil your hands so the dough doesn't stick In a pot of boiling water pinch dough pieces off the ball and place in boiling water. Boil for 15 minutes. Add them to the simmering chicken and complete the hour with dumplings added.
6. In a bowl place 1/2 cup of sour cream and 3 tbsp of flour and mix.
7. Once chicken is done spoon some of the hot juice into the sour cream and flour to temper it. Wisk this into the chicken dish to thicken it and then serve.

INGREDIENTS:

Chicken pieces enough to cover skillet

Salt and pepper

1 medium sweet onion

2 Cubanela peppers

1/4 cup of

chicken broth

2-3 cups of flour

1/2 tsp salt

3 eggs

1/2 cup of sour cream

3 tbsp flour