

Chicken Paprikash



Ingredients:

- 2.5 to 3 pounds (about 1 to 1.5 kg) chicken pieces (thighs and drumsticks work well)
- Salt and black pepper to taste
- 2 tablespoons vegetable oil
- 2 large onions, finely chopped
- 3 cloves garlic, minced
- 2 tablespoons sweet paprika
- 1 teaspoon smoked paprika (optional for additional flavour)
- 1 cup chicken broth
- 1 cup diced tomatoes (fresh or canned)
- 1 tablespoon tomato paste
- 1 cup sour cream
- 1 tablespoon all-purpose flour (optional, for thickening)
- Chopped fresh parsley for garnish
- Cooked egg noodles or rice for serving

Instructions:

1. Season the Chicken:

- Pat the chicken pieces dry with paper towels.
- Season them with salt and black pepper.

2. Sear the Chicken:

- In a large, heavy pot or Dutch oven, heat vegetable oil over medium-high heat.
- Sear the chicken pieces until golden brown on all sides. Work in batches if needed. Remove the chicken and set it aside.

3.Sauté Onions and Garlic:

- In the same pot, add chopped onions and sauté until softened.
- Add minced garlic and sauté for an additional 1-2 minutes.

4.Add Paprika:

- Stir in sweet paprika and smoked paprika (if using). Cook for a minute to release the flavours.

5.Deglaze with Chicken Broth:

- Pour in the chicken broth, scraping the bottom of the pot to release any browned bits (flavourful fond).

6.Incorporate Tomatoes and Tomato Paste:

- Add diced tomatoes and tomato paste to the pot. Mix well.

7.Return Chicken to the Pot:

- Place the seared chicken back into the pot, along with any accumulated juices.

8.Simmer:

- Cover the pot and simmer the chicken in the sauce for about 30-40 minutes, or until the chicken is cooked through.

9.Thicken the Sauce (Optional):

- If you prefer a thicker sauce, mix sour cream with flour until smooth. Gradually stir this mixture into the pot and simmer for an additional 5-10 minutes.

10.Adjust Seasoning:

- Taste the sauce and adjust the seasoning with salt and pepper as needed.

11. Serve:

- Serve the Chicken Paprikash over cooked egg noodles or rice.
- Garnish with chopped fresh parsley.

Enjoy your delicious Chicken Paprikash! It's a comforting and flavourful dish that's sure to be a hit.