

# Creamy Paprika Chicken (Paprikash) with Simple Dressed Greens



30 minutes | 2 servings

## Find cookware

[aluminum foil](#)  
[can opener](#)  
[chef's knife](#)  
[colander](#)  
[cutting board](#)  
[garlic press \(optional\)](#)  
[measuring spoons](#)  
[mixing bowls](#)  
[nonstick skillet](#)  
[stirring spoon](#)  
[tongs](#)  
[whisk or fork](#)

## Grab ingredients

$\frac{3}{4}$  lb chicken breasts, boneless skinless  
 $\frac{1}{2}$  (8 oz) block cream cheese  
1 (14.5 oz) can diced tomatoes  
1 clove garlic  
 $\frac{1}{2}$  (5 oz) pkg spring mix (mixed greens)  
 $\frac{1}{2}$  medium yellow onion  
apple cider vinegar  
black pepper  
extra virgin olive oil  
garlic powder  
onion powder  
paprika  
salt

## Cook & enjoy

- 1 Place oil, vinegar, salt, and pepper in a medium bowl; whisk to combine the dressing and set aside.  
1 tbsp extra virgin olive oil  
2 tsp apple cider vinegar  
 $\frac{1}{6}$  tsp salt  
1 pinch black pepper
- 2 Place spices in a small bowl and stir to combine the spice mix.  
 $\frac{3}{4}$  tsp paprika  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp garlic powder  
 $\frac{1}{4}$  tsp onion powder  
1 pinch black pepper
- 3 Preheat a skillet over medium-high heat.
- 4 While the skillet heats up, pat chicken dry with paper towels and medium dice. Season chicken with half the spice mix. (Set aside remaining spice mix for the sauce.)  
 $\frac{3}{4}$  lb chicken breasts, boneless skinless
- 5 Once the skillet is hot, add oil and swirl to coat the bottom. Add chicken and stir-fry until cooked through and golden brown, 4-5 minutes. Transfer to a clean plate and loosely cover with aluminum foil.  
2 tsp extra virgin olive oil
- 6 Meanwhile, using a clean cutting board, peel and mince onion and garlic.  
 $\frac{1}{2}$  medium yellow onion  
1 clove garlic
- 7 Return skillet to medium-high heat, add more oil, and swirl to coat the bottom. Add onion and garlic; cook, stirring frequently, until fragrant, about 1 minute.  
2 tsp extra virgin olive oil

- 8 Sprinkle remaining spice mix over onion and garlic, stir to coat, and continue to cook until fragrant, 1 minute more.
- 9 Add tomatoes to the skillet, stir to combine, and bring to a simmer.  
1 (14.5 oz) can diced tomatoes
- 10 Meanwhile, cut cream cheese into small pieces.  
½ (8 oz) block cream cheese
- 11 Add cream cheese to the skillet, stirring until melted and combined, about 2 minutes.
- 12 Return chicken to the skillet; stir to combine and simmer until heated through, about 2 minutes.
- 13 Wash spring mix (skip this step if it came pre-washed) and add to the bowl with the dressing; toss to combine the salad.  
½ (5 oz) pkg spring mix (mixed greens)
- 14 To serve, divide paprika chicken and salad between plates. Enjoy!