

Saucy Chicken Legs



PREPARATION TIME
25 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
onion soup



Creamed soups are difficult to remove from the can without some loss. Add the lemon juice used in this recipe to the can; swirl juice around in the can to loosen every last bit of the soup.

SHOPPING LIST

- chicken legs with thighs
- cream of chicken soup
- sour cream • chicken broth
- lemon

ON HAND

- oil • onion • paprika
- salt • dried dill

INGREDIENTS

- 4 chicken legs with thighs
- 2 tablespoons vegetable oil
- 1/2 cup chopped onion
- 1 (10-ounce) can cream of chicken soup
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 2 tablespoons lemon juice
- 1 teaspoon dried dill
- 1/2 cup chicken broth
- 1/2 cup sour cream

SERVES 4

COOKIN' *Express*

- Sour cream that has been brought to room temperature will blend more easily into a hot mixture.
- If the skillet is not large enough to hold all the chicken, use two skillets. Food browns more quickly if there is sufficient room between each piece.

Make Ahead

Brown the chicken as recipe directs in step 1. Arrange in a baking dish. Cover; store in the refrigerator 1 day ahead. Proceed as recipe directs in step 2.

♦ VARIATION

Replace the paprika with hot Hungarian paprika for a tangier sauce.

- 1** Preheat oven to 350°F. Heat oil in a large skillet over medium heat. Add chicken; brown on all sides, about 15 minutes. Arrange chicken in a baking dish.



- 2** Sauté onion in pan drippings for 5 minutes. Add soup, paprika, salt, lemon juice and dill; mix well. Reduce heat to low.

- 3** Stir broth and sour cream into skillet; mix well. Heat sauce to serving temperature. Do not boil.



- 4** Spoon sauce over chicken. Bake, covered, for 20 minutes or until chicken is tender.