

Chicken with Paprika Cream

PREPARATION TIME
30 minutes

COOKING TIME
40 minutes

PERFECT PARTNER
acorn squash



Ethnic markets will usually carry imported Hungarian sweet and hot paprikas. These taste richer than those sold at the local grocer, which means you don't have to use as much to achieve the same result.

SHOPPING LIST

- chicken • tomato
- chicken broth • heavy cream
- sour cream

ON HAND

- butter • onion • salt • flour
- paprika

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INGREDIENTS

- 4 tablespoons butter
- 1/2 cup chopped onion
- 3 pounds chicken quarters
- 1/2 teaspoon salt
- 2 tablespoons paprika
- 1 tomato, peeled and chopped
- 1 cup chicken broth, divided
- 2 tablespoons all-purpose flour
- 1/4 cup heavy cream
- 1/2 cup sour cream

SERVES **4**

COOKIN
Express

- Use 2 pounds small boneless pieces of chicken to reduce the cooking time in step 2 by about 8 minutes.

Make Ahead

You can prepare this dish through step 3 up to 8 hours ahead. Refrigerate until ready to reheat. Add the sour cream just before serving.

VARIATION

For a complete and hearty meal, serve this creamy chicken over fettuccine.

1 Melt butter in a large skillet over medium-high heat. Add onion; cook until tender, about 5 minutes. Add chicken and salt; cook until browned, about 5 minutes per side. Remove from skillet.



2 Stir paprika into skillet juices. Add tomato and 1/2 cup broth. Simmer for 5 minutes. Return chicken to skillet; cook, covered, about 35 minutes. Remove chicken to a serving dish.

3 Add flour to skillet juices; stir to blend. Cook, stirring, until smooth, about 3 minutes. Gradually add remaining broth to equal 1 cup liquid. Add heavy cream. Cook just until sauce is heated.



4 Stir sour cream into sauce. Cook just until sauce is heated, about 30 seconds. Spoon sauce over chicken.