

Slovenian Chicken Paprika

Be sure to use sweet Hungarian paprika. The alternative, smoked paprika, is too spicy to use in the amount called for in this recipe. Serve over egg noodles, or your preferred pasta.

Ingredients:

3 pounds of boneless, skinless chicken breasts or tenders
2 tablespoons olive oil
2 cups chicken stock
2 cloves garlic, minced
1 cup onion, diced
2 tablespoons Hungarian paprika
3 tablespoons flour
2 cups sour cream
1 pinch red pepper flakes, optional
Salt and pepper to taste

Directions:

Cut chicken into bite-size pieces or strips. Put half the olive oil in skillet and heat over medium-high heat. When oil starts to smoke, cook chicken until done and lightly browned. Remove chicken from the skillet and set aside. Add remaining olive oil to skillet and heat until it starts to smoke. Add onions and cook till tender. Add diced garlic and paprika and cook 30 seconds, adding a little stock if it becomes dry. Add remaining chicken stock and bring to a boil. Mix sour cream and flour in a small bowl. Add sour cream mixture to the skillet and stir until completely blended into the sauce. Simmer until slightly thick; add salt and pepper. Place chicken back in skillet and cook for a few minutes to reheat. Serve over egg noodles or preferred pasta.

