

Kosher Deli Recipes

Chicken Paprika



Chicken paprika is an easy recipe that results in a tasty, colourful dish perfect for company or everyday dinners. You can make this chicken recipe in a Dutch oven on the stove or in the oven.

Ingredients:

- 3 onions, chopped
- 6 chicken breasts, bone-in, skin removed
- 1 cup of water (or more, if necessary)
- 1 tbsp. paprika (for more intense flavor, use Hungarian paprika)
- 2 tomatoes, chopped
- 1 red pepper, chopped
- 1 tsp. salt
- 1/2 tsp. pepper
- 3 tbsp. oil

In a Dutch oven, brown onions in oil over medium high heat. Sprinkle paprika and salt over the onions once they become translucent. Add chicken and water to the pot. Mix in the tomatoes and red pepper. Turn down heat to low-medium

and cover pot, leaving a small space open allowing some steam to escape. Let chicken simmer for 45-50 minutes. Stir often and add more water if needed.

Serve chicken over egg noodles, rice or potatoes.

Serves 6.

Kosher Deli Recipes brought to you by Karen from Easy Jewish Recipes.

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