

Paprika Chicken (Hungarian Paprikash Chicken)

August 5th, 2018

This recipe serves: 6

Prep Time: 01:00

Cook Time: 00:00

This is a simple recipe that is easy to prepare but will impress everyone with a great flavor.

Pair this dish with a nice salad.

Ingredients:

- 1 Whole Chicken, fully cooked: poach or slow cook
- 2 Tablespoons unsalted butter
- 1 Cup Quark
- 3 Tablespoons Sweet Paprika
- 1 Tablespoon Smoked Paprika
- 1 Tablespoon Hot Paprika
- 1 Tablespoon flour (about 1 ounce)
- 2 Cups Chicken Stock
- 1 pinch Sea Salt
- 3 Fresh Roma Tomatoes, cut into large cubes
- 1/2 Yellow Onion, cubed
- 1/2 Pimento, cubed
- 1/2 Green Bell Pepper, cubed
- 1/2 Zucchini Squash, cubed
- 1/2 Yellow Crookneck Squash, cubed

Directions:

Skin, de-bone, and then cut the chicken into 1 inch cubes. Set it aside.

In a saucepan, melt half of the butter over medium heat.

Add 1 Tablespoon Sweet Paprika and mix. Allow to cook for about a minute to release the flavors.

Grill the Onions, Red and Green Bell Peppers, and the Zucchini and Crookneck Squash until they begin to brown. Remove the vegetables and set them aside.

Melt the remaining butter in the pan.

Whisk in the remaining Paprika until incorporated and cook for about a minute to release the flavors.

Whisk in the flour and cook over reduced heat until it begins to thicken.

Add the chicken stock, whisking constantly, until fully mixed.

Add about 1/2 Cup of the Quark and again whisk until fully mixed.

Adjust the heat and bring to a low boil.

Stir in the diced tomatoes.

Add pinch of salt

Cover and simmer for about 15 minutes. You will want to open the lid up and whisk every now and then to prevent burning.

Add the chicken, the Onions, Pimentos, Bell Peppers, and Squash and then simmer for another 10 minutes.

Mix in the remaining Quark and remove from the heat.

Serve over Basmati Rice, noodles, or with flatbread.