



Chicken paprikash

Recipe by Chelsea Goodwin, from '\$10 Meals with Chelsea'



Serves 4-6



Prep: 10 minutes

Cook: 50 minutes

INGREDIENTS

- 1 large brown onion, thinly sliced
- 1 red capsicum, thinly sliced
- 4 cloves garlic, crushed
- 6–8 large skin-on, bone-in chicken pieces (thighs or drumsticks)
- 15 g butter
- 1 tablespoon olive oil
- 3 tablespoons paprika
- 1 tablespoon tomato paste
- 400 g tin diced or crushed tomatoes
- 2 cups (500 ml) chicken stock
- 2 teaspoons cornflour
- ½ cup (120 g) sour cream

To serve

- Pasta, mashed potato or rice

DIRECTIONS

Prep

1. Slice the onion and capsicum, crush the garlic.
2. Season chicken well with salt and pepper.

Cook

1. Heat the butter and oil in a large frying pan (you'll need a lid for it later) over medium-high heat. Cook the chicken skin-side down for a few minutes or until browned, then turn and cook on the other side for a few minutes. Remove from the pan and set aside on a plate.
2. Add the onion to the pan and cook, stirring, for a few minutes until soft. Add the capsicum and garlic and cook, stirring, for another couple of minutes. Remove from the heat and stir in the paprika. Add the tomato paste to the pan, stir through then place back on the heat, cooking for a couple of minutes.
3. Add the tomatoes and chicken stock and bring to a simmer. Reduce heat to low and add the chicken pieces back to the pan.
4. Cook, partially covered, for at least 30 minutes or until the chicken is well cooked through. While the chicken is cooking, prepare your sides.
5. Stir the cornflour and sour cream together in a small bowl. Remove the chicken from the sauce and set aside on a plate. Take the pan off the heat and stir the sour cream mixture through the sauce. Taste and season with salt and pepper. Add the chicken back in and coat well in the sauce. Put the pan back on low heat and simmer for a couple of minutes to thicken the sauce. Serve with your side of choice.



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