



# Paprika Cream Chicken

Dive into the heart of comfort food with this creamy, spicy, and absolutely delicious Paprika Cream Chicken! It's perfect for a cozy night in.

## Ingredients:

- 3 tablespoons butter
- 4 chicken thighs (about 2.5 pounds)
- 1 medium onion, diced
- 1 red bell pepper, diced
- 2 cloves garlic, minced
- 1 tablespoon tomato paste
- 2 tablespoons paprika
- 1 teaspoon black pepper
- 1 teaspoon kosher salt
- 1 cup chicken stock
- 1 tablespoon flour
- 1 cup sour cream
- 1 tablespoon fresh parsley, chopped

## Directions:

1. Season the chicken thighs with salt and pepper. In a pot, melt 1 tablespoon of butter over medium-high heat. Brown the chicken, skin-side down, for 3-4 minutes. Remove the chicken and set it aside.
2. In the same pot, melt the remaining butter. Sauté the diced onion until soft. Then, add the red bell pepper, minced garlic, tomato paste, paprika, salt, and pepper. Stir for 2-3 minutes until fragrant.
3. Pour in the chicken stock and reduce the heat to medium. Return the chicken to the pot, skin-side down. Simmer for 20-25 minutes, or until the chicken reaches an internal temperature of 165°F (75°C).
4. In a small bowl, mix the flour with the sour cream. Temper this mixture by adding about 1/4 cup of the cooking liquid, then stir to combine. Pour it back into the pot, stirring well to avoid lumps.
5. Coat the chicken with the creamy sauce. Garnish with chopped parsley before serving.
6. Serve with your choice of sides and enjoy!

Prep Time: 10 minutes

Cooking Time: 40 minutes

Total Time: 50 minutes

Servings: 4