

Chicken Paprikas – Emeril

With chicken breasts, serves 4

2 pounds boneless, skinless chicken breasts, cut into 1-inch cubes
3 tablespoons sweet Hungarian paprika
1 tsp salt, plus ½ tsp
3 Tablespoons butter, bacon fat, or lard
1 cup finely chopped yellow onion
2 tsp minced garlic
½ cup (2/3 can) chopped tomatoes
1 ½ cup chicken stock
1 cup sour cream

Serve with noodles

Season the chicken with 2 Tablespoons paprika and t tsp salt.

Melt butter in a large sauté pan over medium-high heat. Add onions and remaining Tablespoon of paprika, ½ tsp salt, and wilt onions, stirring, for 2 minutes. Add garlic and cook for 30 seconds.

Add the chicken and cook, stirring, until golden, about 4 minutes.

Add tomatoes and cook for 1 minute.

Add enough stock to cover the chicken, then bring to a boil. Simmer, covered, until chicken is tender and cooked through, about 25 minutes, adding more stock if necessary.

Uncover and check consistency – boil until sauce is like stew.. Add the sour cream. Cook gently until incorporated and warmed through, about 2 minutes. Season to taste.