

# Hungarian Chicken Paprika

## Ingredients

- 2 Tbsp butter or lard
- 3 lbs chicken pieces
- 2 yellow onions, finely chopped
- 2 garlic cloves, minced
- 2 Roma tomatoes, finely diced
- 3 heaping Tbsp. sweet Hungarian paprika
- 1 1/2 tsp. salt
- 1/2 tsp. ground black pepper
- 2 cups chicken broth
- 3/4 cup sour cream
- 1/4 cup whipping cream
- 3 Tbsp. flour

## Directions

Melt butter over medium-high heat in a sauté pan. Add chicken pieces and brown on all sides. Remove the chicken from the pan and set aside.

Add the onions and cook, stirring frequently, until light brown. Stir in the garlic and then the tomato. Turn down temperature to medium and cook for 3 minutes, stirring occasionally. Turn off the heat and mix in the paprika, making sure it doesn't get burned. Stir in the salt and black pepper. Return the chicken to the pot and add the chicken broth. Bring to a boil, cover, reduce temperature to medium-low and cook for 40 minutes.

Meanwhile, mix together the sour cream and whipping cream in a small bowl. Stir in the flour. Add 2/3 cup of the simmering liquid and mix well.

Once chicken is cooked through, carefully remove it from the pan. If desired, use an immersion blender to puree the sauce until smooth. Gradually whisk in the sour cream mixture into the sauce, making sure there are no lumps. Simmer until the sauce thickens. Taste and adjust seasoning. Return chicken to the pan and heat through.

<http://marga.org/food/int/hungary/chicken.html>