

Kabardian Chicken

Ingredients

- 2 lbs chicken parts
- 2 tsp salt + more to taste
- 3 Tbsp cooking oil, divided
- 2 onions, chopped
- 2 garlic cloves, minced
- 1 cup sour cream
- 1 tsp curry powder
- dash of ground red pepper
- 1/3 cup parsley, chopped
- 1/2 cup chicken broth

Directions

Pat dry chicken and season with salt to taste.

Heat 2 Tbsp oil in a lidded saute pan over medium heat. Add chicken, cover, turn heat down to low and cook for about 30 minutes.

Meanwhile, heat remaining oil in a large saucepan over medium heat. Add the onion and garlic and cook until golden brown. Remove from heat. Transfer the onion/garlic mixture to a bowl and use an immersion blender to puree. Alternatively, puree in a blender and then transfer to a bowl. Stir in sour cream, 2 tsp salt, curry powder, red pepper and chopped parsley.

Return onion mixture to the saucepan and stir in the chicken broth. Turn stove to medium heat. Transfer the chicken pieces into this sauce. Turn heat to low and simmer for 10 to 15 minutes.