

## Chef Rick's Chicken Paprikash Recipe

First we will prepare the sauce.

Total cooking time: About 8 minutes

You can prepare this up to a day ahead of time, but it is not necessary to do so, although it will improve the flavor.

If you have ever said or heard the saying that "it was better the next day ", this is almost always true. This happens because the flavors will "meld" once they are cooled and then reheated.

### Ingredients:

2 - 14.5 oz ounce cans of chicken broth

2 chicken bouillon cubes

1.5 lbs. of sour cream

1 - 4.25 oz. package of Chef Rick's Chicken Paprikash Seasoning.

### Directions:

#### Step 1.)

In a 5 quart sauce pot, add 2 cans of chicken broth and 2 chicken bouillon cubes.



#### Step 2.)

Add 1 package of Chef Rick's Seasoning and bring to a slight boil whisking constantly.

Remove from heat and let cool a few minutes.

#### Step 3.)



Add sour cream and whisk until smooth.

**For added flavor you can add onions, bacon, tomatoes, green peppers or anything else that you would add to your own chicken paprikash recipe.**

Just sauté your onions, bacon and or peppers in the same sauce pan before adding the chicken broth. Add diced tomatoes after thickening your sauce and again whisk until smooth. Allow to cool in the refrigerator. Do not cover while hot!

Now we will prepare the chicken.

**Ingredients:**

About 4 pounds of bone in chicken. Preferably thighs and legs. (Serves 5 to 6 people.)

If you are cooking a smaller amount, a good practice is about 20 minutes for the first pound and 14-18 minutes for each additional pound.

**Preparation:**

Preheat oven to 400 degrees.

Spread a light coating of olive oil on a large baking sheet or roasting pan. Rinse and pat dry chicken,

Place the chicken on the baking sheet. Put the larger pieces in the middle of the pan.

Coat each piece of chicken with a light coating of olive oil.



Place on the middle oven rack and bake at 400 degrees for 30 minutes, then turn oven down to 350 degrees and cook an additional 20 to 30 minutes.

While the chicken is cooking you can prepare your spaetzles.

For the purpose of this chicken paprikash recipe, I am using store bought spaetzles.

**Ingredients:**

1 lb. store bought spaetzles

**Directions:**

Cook according to package directions, then rinse in cool water then add small amount of olive oil and mix to prevent sticking.

Store bought spaetzles only take a few minutes to cook. So you may want prepare these right before serving.

**If you have pulled the chicken meat off the bone, (recommended) follow this recipe:**

Add your pulled chicken and spaetzles to a 5 qt. pot, then stir in enough sauce into the pan to cover your chicken and dumplings. Slowly reheat until hot (165 degrees)

**If you would like to serve your chicken with the bone in, you can prepare it just like above or you can follow this recipe:**

While your chicken is cooking, slowly reheat Chef Rick's Chicken Paprikash Sauce. Cook your spaetzles a few minutes before the chicken is done. Once your chicken is done, place chicken and dumplings on a plate and ladle your chicken paprikash sauce right over your dish.



Serves 4 - 5

Instead of dumplings you can use any choice of noodles. You can also just add the sauce to your favorite noodles without the chicken, making a delicious dish of paprikash noodles.



**Another variation of our recipe is to use boneless chicken and pan fry your chicken.**

This is the quickest and easiest recipe. Just follow these simple steps.

Step 1.) In a large skillet, add olive oil and sauté about 1 pound of boneless chicken until cooked thoroughly



Step 2.) Prepare spaetzles

Step 3.) Dice chicken into bite size pieces.

Step 4.) In a serving bowl add diced chicken and spaetzles.



Step 4.) Top with paprikash sauce and enjoy!

Serves 2

\* \* \* Add about 1/2 lb. of chicken and 1/2 to 3/4 cup of spaetzles for each additional serving.