



## JERNEJ KITCHEN

### SIMPLE CHICKEN PAPRIKAS

*This chicken paprikas is so creamy, so tasty, so rich in flavor. Chicken Paprikas originates from Hungary which is famous for a variety of paprika.*

SERVES	2	PEOPLE
PREPARATION:	10	MINUTES
COOK:	50	MINUTES
TOTAL TIME:	60	MINUTES

#### CHICKEN PAPRIKAS

20 g butter, softened and cut on small cubes

1 tbsp vegetable or olive oil

2 Shallots (or onions)

400 g chicken legs with bone

15 g sweet paprika powder

450 ml water

20 g butter, at room temperature

20 g all-purpose flour

100 g sour cream

#### SERVE WITH (OPTIONAL)

[Spaetzle](#)

#### TOOLS AND EQUIPEMENT

skillet

bowl

wooden spoon

plate

Sponsored

#### COOK THE CHICKEN LEGS

In a skillet over medium-high heat, melt butter and oil. Pat dry the chicken legs and season with salt and pepper. Add to the skillet. Cook until lightly browned on all sides, turning occasionally, for approx. 5 minutes. Remove chicken from skillet, transfer to a plate.

#### COOK

Add chopped shallots (or onions) to the same skillet, cook for about 2 minutes over low heat, then add sweet paprika powder and cook for another minute, stir occasionally. Add the cooked chicken legs back to the skillet and pour in 450 ml water. When the water comes to a boil, reduce the heat to low, cover with a lid and cook for about 40 minutes.

#### SAUCE

Remove the cooked chicken legs from the skillet. In a bowl knead together butter and flour to get a nice, soft texture with no lumps of flour or butter. Add a ladle of paprikas sauce and whisk to combine to get a nice, smooth texture. Add the sour cream and a ladle of paprikas sauce, whisk everything together to get a silky smooth texture.

#### TIP

[The mixture of butter and flour will give the sauce a nice, thick, creamy consistency.](#)

#### SAUCE

Add the butter-flour-sour cream-sauce mixture back to the skillet and cook for about 5 minutes over low heat, stirring constantly. It is very important that the sauce doesn't boil or it will fall apart. Add the cooked chicken legs back to the skillet

and season to taste with salt and pepper.

#### **TIP**

Check the sauce consistency. Place a spoon in the mixture. Remove and run your finger through the middle of the spoon/sauce. If a clear path is left the sauce is thick enough.

#### **SERVE**

Serve your chicken paprikas with homemade spaetzle, egg noodle, gnocchi or potato puree. Garnish with sprouts and additional sour cream. Enjoy.