

CHICKEN PAPRIKASH WITH HOMESTYLE NOODLES

PAIRED WITH 2019 MALBEC | YIELDS 6 SERVINGS

INGREDIENTS

3½ lbs Chicken Thighs

1 oz Olive Oil

Kosher Salt and freshly ground Black Pepper

3 tbsp Butter

2 cups Onion, diced

5 cloves Garlic, minced

2 tbsp Smoked Paprika

1 tbsp Paprika

¼ cup Flour, can be all purpose,
rice or garbanzo

1 can Tomato, crushed (14 oz)

1 can Tomato, diced with juice (14 oz)

1 cup Chicken Broth

¾ cup Sour Cream

1 tbsp fresh Parsley, chopped (optional garnish)

METHOD

1. Heat the olive oil and butter together over medium high heat.
2. Season the chicken on all sides with salt and pepper.
3. Place chicken in pan, skin side down and cook until the skin is brown.
4. Turn over and continue cooking for about 5 minutes.
5. Remove chicken from pan and drain all but 2 tablespoons of fat out of the pan (discard).
6. Reduce heat to medium and add the onion and garlic. Cook, stirring occasionally, until aromatic and slightly browned.
7. Add both paprikas and the flour and stir to combine.
8. Add the crushed and diced tomatoes and chicken broth while whisking. Continue stirring until the sauce begins to thicken (you may need to increase the heat).
9. Add the chicken pieces, skin side up, and any chicken juices into the sauce.
10. Bring to a simmer and continue to cook for 30 minutes or until the chicken is fully cooked and tender.
11. Add ¼ cup of the cooking liquid to the sour cream and stir to loosen it up.
12. Pour the sour cream mixture into the chicken and gently stir to combine.
13. Taste the sauce and season with salt and pepper, if needed.
14. Serve over homestyle noodles and garnish with chopped parsley, if desired.