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Paprika Chicken



Ingredients

6 chicken breasts – keep whole
2 onions – sliced
1 can mushrooms – chopped
1 3/4 cup chicken stock
1 3/4 tbsp plain flour
100g butter
1 cup cream
2 tsp chili powder
2 tbsp paprika
2 tsp garlic powder
Juice of 1 1/2 lemon

Preparation

- 1 First, melt the butter over low-medium heat in a large pan.
- 2 Then brown the chicken breasts.
- 3 Remove from the pan.
- 4 Add the onions and mushrooms, and allow it to cook till it turns soft and transparent.
- 5 Now remove from the heat and toss in the spices along with the stock and the lemon juice.
- 6 Then stir around gently.
- 7 Place the chicken back in the sauce and mix gently.
- 8 Allow the chicken to cook and simmer for 30 minutes.
- 9 Then toss in the flour with some cream.
- 10 Mix everything well.
- 11 After that add in the rest of the cream and let it cook for another 5 minutes till the sauce thickens.
- 12 Serve hot over some steaming rice.

Cooks Note