

Authentic Chicken Paprikash (Paprikás Csirke)

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One of the most famous and beloved of all Hungarian dishes, this authentic Chicken Paprikash features chicken in an unforgettably rich, flavorful and creamy paprika-infused sauce! It's pure heaven!



4.95 from 256 votes



PREP TIME

10 mins

COOK TIME

50 mins

TOTAL TIME

1 hr



COURSE

Main Course

CUISINE

Hungarian



SERVINGS

6 servings

CALORIES

516 kcal

INGREDIENTS

- 2 tablespoons pork lard , or butter (lard is traditionally used and we strongly recommend it for the best flavor)
- 3 pounds chicken pieces, bone-in and skin-on (this is traditional and recommended because it creates the most flavor, but alternatively you can use boneless/skinless pieces of chicken)
- 2 medium yellow onions, very finely chopped
- 2 cloves garlic, finely minced
- 2 Roma tomatoes, seeds removed and very finely diced
- 1 Hungarian bell pepper, diced (optional)
- 3-4 tablespoons quality, genuine imported sweet Hungarian paprika
- 2 cups Aneto 100% All-Natural Chicken Broth (our most favorite chicken broth)
- or Aneto low sodium chicken broth
- 1 1/2 teaspoons sea salt
- 1/2 teaspoon freshly ground black pepper
- 3 tablespoons all-purpose flour

- 3/4 cup full fat sour cream , room temperature (important to avoid lumps; be sure also to use full fat)
- 1/4 cup heavy whipping cream

INSTRUCTIONS

1. Heat the lard in a heavy pot and brown the chicken on all sides. Transfer the chicken to a plate. In the same oil, add the onions and fry until golden brown. Add the garlic and tomatoes (and pepper if using) and fry another 2-3 minutes. Remove the pot from the heat and stir in the paprika, salt and pepper (paprika becomes bitter if scorched).
2. Return the chicken to the pot and place it back over the heat. Pour in the chicken broth. The chicken should be mostly covered. Bring it to a boil. Cover, reduce the heat to medium-low and simmer for 40 minutes. Remove the chicken and transfer to a plate.
3. In a small bowl, stir the flour into the sour cream/cream mixture to form a smooth paste. Stir the cream mixture into the sauce, whisking constantly to prevent lumps. Bring it to a simmer for a couple of minutes until the sauce is thickened. Add salt and pepper to taste. Return the chicken to the sauce and simmer to heat through.
4. Serve the chicken paprikash with Hungarian *nokedli*, which is like German Spaetzle only they're very short and stubby. You can make nokedli with a **spätzle scraper** and using this recipe for the dough.

NUTRITION

Calories: 516kcal | Carbohydrates: 11g | Protein: 32g | Fat: 37g | Saturated Fat: 14g | Cholesterol: 148mg | Sodium: 744mg | Potassium: 589mg | Fiber: 2g | Sugar: 3g | Vitamin A: 2435IU



KEYWORD Chicken Paprikash

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