

CHICKEN PAPRIKAS

F EASY

Last Modified: 03/19/2016

PREP: 15 Min
COOK: 4 Hrs 30 Min
STOVETOP

HUNGARIAN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Chicken Breasts (Skinless / Boneless)	Cubed
1	Pound	Chicken Thighs (Skinless / Boneless)	Halved
1/4	Cup	Olive Oil	
2	Large	Yellow Onions	Diced
2	Tbsp	Sweet Hungarian Paprika	
2	Medium	Cubanelle Peppers (Seeded)	1" Cubes
1	14 1/2 Oz	Can Stewed Tomatoes (Hunts)	
1 +/-	Tbsp	Kosher Salt	To Taste

NOKEDLI

4	Tbsp	Unsalted Butter	Melted
1 1/2	Cups	All Purpose Flour	
1	Jumbo	Egg	
1/2 +/-	Tsp	Kosher Salt	To Taste
1/4	Cup	Warm Water	

PREPARATION

FACTOID	The real thing, dark red and delicious. A long time cooking for flavor infusion. but really easy to make. While Cubanelle Peppers are relatively difficult to find, Yellow Banana Peppers are an entirely acceptable substitute.
NOTE	The first time I visited Russia (Moscow) in the late 1980's, I had this wonderful dish at Ludmilla's home. Even though she was born and raised in Russia, she was heavily into her Hungarian heritage. The Soup she served along with this Stew was Gulyas (Goulash). Odd thing; the Bank of Moscow "banking" computer was in the lower levels of a very large Government building near Red Square. I assume this was the very reason that the US would ONLY allow Communist countries to purchase the previous generation (i.e. slower) computers.
TOOLS	1) Large Dutch Oven & Lid 2) Small Mixing Bowl 3) Large Mixing Bowl 4) Stock Pot
PREP	DISH 1) Dice the Yellow Onions and set them aside. 2) Slice open the Cubanelle Peppers and remove the seeds. Cut them into about 1" pieces and add them on top of the Onions. 3) Thaw and quarter the Chicken Breasts and set them aside. 4) Cut the Chicken Thighs in half and add them on top of the Chicken Breasts.
1	Heat the Olive Oil in a large Dutch oven over medium heat until it shimmers. Add the Onions and cook, stirring occasionally, until deep golden brown, about 1 hour and 30 minutes. Stir in the Paprika, Peppers, Stewed Tomatoes and Salt. Lower the heat to low and bring the mixture to a simmer, cook, stirring occasionally, for 1 hour.

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2	Add in the Chicken and simmer, covered, until the Chicken begins to fall apart, about 2 hours.
3	While the Chicken simmers, make the Nokedli: Bring a large pot of water to a boil over high heat. Fill a large bowl with some ice and water. Melt the Butter in a large mixing bowl and set it aside.
4	In a small mixing bowl, mix the Flour and Salt together. Stir in the Egg. Slowly stir in 1/4 cup warm water. Keep stirring until the dough begins to pull away from the side of the bowl, and then stir vigorously until dough becomes elastic, about 10 minutes. Set the dough aside to rest for 10 minutes.
5	Cut the dough into 4 equal pieces. Put 1 piece on a cutting board and, using the back of a knife, cut the dough into a 1 inch long by 1/4 inch thick pieces. Drop the dough pieces one at a time (so they don't stick together) into the boiling Water.
6	Continue until that portion of dough is used. Cook until the Nokedli rise to the surface, about 5 minutes. Using a slotted spoon, remove them from the boiling water and plunge them into the ice bath; cool for 1 minute. Using a small strainer, transfer the Nokedli into to the melted Butter and toss to coat. Repeat the process until all Noodles are cooked; keep them warm.
SERVE	Spoon some of the Noodles onto a dinner plate and top with a large ladle of Chicken.