# Chicken Paprikash Recipes

Chicken paprikash is a paprika-led braise with tender chicken thighs and a mellow sour cream sauce. Gently softened onions build the base, while sweet paprika adds warmth. Tempering the sour cream and adding it off heat helps keep the sauce smooth.

| TOTAL 55 min | PREP 15 min | COOK 35 min | REST 5 min | YIELD 4 servings |
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One serving of creamy paprika chicken with egg noodles and cucumber salad. | Featured image

## Ingredients

- 1 1/2 lb (680 g) boneless skinless chicken thighs
- 1 tbsp (15 ml) olive oil
- 3/4 tsp (4 g) salt
- 1/4 tsp ground black pepper
- 2 onions (300 g), sliced
- 1 red bell pepper (150 g), sliced
- 2 garlic cloves (6 g), minced
- 2 tbsp (14 g) sweet paprika
- 1 tbsp (8 g) flour
- 1 cup (240 ml) chicken broth
- 1/2 cup (120 g) sour cream

Food safety: Keep raw chicken separate from ready-to-eat foods and use clean utensils and plates. Chicken must reach 165°F (74°C) at its thickest part, checked with a food thermometer.

# Method and cooking stages

The five images follow the planned sequence: ingredients, preparation, cooking, finishing, and one plated serving.



**1. Ingredients**
Measured chicken thighs, onion, pepper, garlic, paprika, flour, broth, sour cream and seasonings; raw chicken is kept separate.



**2. Prep**
Slice the onions and pepper; season chicken separately with salt and pepper.



**3. Cooking**
Browned chicken gently simmers in paprika-onion broth; check the thickest thigh for 165°F (74°C).



**4. Finishing**
Temper sour cream with warm sauce, then stir it into the skillet off heat and let the dish rest.



**5. Serving**
One serving of creamy paprika chicken with egg noodles and cucumber salad.

### 1. Season and brown the chicken

Season the chicken thighs with salt and black pepper. Heat olive oil in a heavy skillet over medium-high heat. Brown the thighs for about 4 minutes per side, working in batches if needed; transfer to a clean plate. Browning builds flavor, but the chicken will finish cooking in the braising sauce.

### 2. Soften the vegetables

Lower heat to medium. Add sliced onions and red bell pepper and cook for about 8 minutes, stirring, until softened. Add minced garlic and stir for 30 seconds, just until fragrant.

### 3. Add paprika and flour carefully

Take the pan briefly off the heat. Stir in sweet paprika and flour until the vegetables are coated. Return the pan to low heat for about 30 seconds, stirring continuously. Paprika can scorch quickly, so do not leave it over high heat.

### 4. Braise until safely cooked

Gradually stir in chicken broth, scraping up browned bits. Return the chicken and any juices to the skillet; cover and simmer gently for 15–20 minutes, turning once if needed. Check the thickest thigh with a food thermometer, avoiding the pan; it must reach 165°F (74°C). If it has not reached temperature, continue simmering and check again.

### 5. Temper the sour cream and finish

In a small bowl, stir several spoonfuls of hot sauce into the sour cream until smooth and warm. Remove the skillet from heat, then stir the tempered sour cream into the sauce. Do not boil after adding sour cream. Rest for 5 minutes before serving.

> Safe doneness: Check the thickest chicken with a food thermometer, avoiding bone or the pan. It must reach at least 165°F (74°C). For filled pastries, croquettes, pies or stuffed chicken, check the center filling also reaches 165°F (74°C).

## Serving, variations and storage

**Serving:** Serve with egg noodles or small dumplings and cucumber salad. Spoon paprika sauce and softened vegetables over the chicken. **Tip:** Use sweet paprika for the main seasoning. Keep the paprika step brief and low-heat to prevent bitterness. Temper sour cream with hot sauce before adding it off heat to reduce the chance of curdling.

**Variations:** For gentle heat, replace ½ teaspoon of the sweet paprika with hot paprika. Add sliced mushrooms with the onions. For a tangier alternative, use thick plain yogurt off heat and do not boil the finished sauce.

**Refrigerate:** Refrigerate promptly in shallow covered containers within 2 hours (within 1 hour above 90°F / 32°C). Keep at 40°F (4°C) or below and use within 3–4 days, counting any earlier storage of cooked chicken. **Freeze:** For best texture, freeze the cooked chicken and sauce base before adding sour cream, airtight, for up to 2 months. Thaw in the refrigerator; add fresh tempered sour cream when reheating. **Reheat:** Warm gently in a covered pan over medium-low heat with a splash of water or broth until chicken reaches 165°F (74°C). Stir carefully and avoid boiling the sour cream sauce.

Original editorial formulation; not kitchen-tested. Times are estimates and vary with ingredient size and equipment. Nutrition information was not supplied and is not estimated.