



chicken paprikash

1 whole chicken, cut up	1 tablespoon paprika
2 tablespoons olive oil	1/4 cup white wine
salt & pepper to taste	1/4 cup chicken broth
1 cup chopped onion	1/2 cup sour cream

- in a 12 inch skillet, heat oil & brown chicken on all sides. season w/ salt & pepper. remove & set aside.
- add onion to skillet, cook until tender, but not brown. stir in paprika.
- return chicken to skillet, mix to coat w/ paprika-onion mixture. add wine & broth & bring to boil
- reduce heat, cover & simmer for 40 min or until chicken is fully cooked. remove chicken, keep warm.
- boil skillet drippings until reduced to 1/2 cup liquid, about 3 min. stir in 1/2 cup sour cream. heat through.
- put chicken on rice or pasta, pour sauce over all.

