



20-Min: Chicken Paprikash

with Crusty Bread



ca. 20min



2 Servings

Chicken paprikash is a comforting Hungarian stew full of deep, rich flavor, and our 20-minute version is no different, despite the short cook time! We simmer tender slices of chicken breast in a tomato-based sauce with sweet paprika, bell peppers, and leeks. Sour cream and dill fronds are served on top to add a delightful freshness to this hearty stew. Of course, crusty bread is a must for soaking up the luscious sauce!

What we send

- 7 oz leek
- 1 bell pepper
- ½ lb pkg chicken breast strips
- ¼ oz paprika
- 6 oz tomato paste
- 1 baguette ²
- 2 pkts chicken broth concentrate
- 2½ oz peas
- ¼ oz fresh dill
- 2 (1 oz) sour cream ¹

What you need

- kosher salt & ground pepper
- neutral oil
- butter ¹
- all-purpose flour ²
- red wine vinegar (or white wine vinegar)

Tools

- medium 10" skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 680kcal, Fat 35g, Carbs 59g, Protein 38g



1. Prep ingredients

Preheat oven to 350°F with a rack in the center. Halve **leek** lengthwise, then rinse under running water, pat dry, and cut half into ¼-inch pieces (reserve other half for own use). Halve **pepper**, discard stem and seeds, then cut into ¼-inch pieces. Pat **chicken** dry, then season all over with **salt** and **pepper**.



4. Bloom aromatics

Add **2 teaspoons each of paprika, tomato paste and flour**. Stir well to combine; cook over medium-low heat, stirring often, until paprika is fragrant and tomato paste is darkened slightly, about 2 minutes.



2. Sear chicken

Heat **1 tablespoon oil** in a medium skillet over high until shimmering. Add **chicken** in a single layer and cook, undisturbed, until browned on the bottom but not completely cooked through, around 2-3 minutes. Transfer to a plate and reserve until step 5.



5. Simmer

Place **baguette** in the oven on the center rack for 5 minutes to warm. Add **all of the broth concentrate** and **1 cup water** to skillet. Bring to a boil, and simmer on medium for 3-4 minutes until liquid is slightly thickened and flavors have melded. Stir in **reserved chicken** and **peas**; simmer for another minute until peas are tender and chicken is cooked through.



3. Cook vegetables

Turn heat down to medium and add **3 tablespoons butter** to skillet. Add **chopped leeks, peppers, and a pinch of salt**. Cook, stirring occasionally, until vegetables are softened, translucent, and tender, 7-10 minutes. Lower the heat if vegetables are starting to brown before they are tender.



6. Finish & serve

Pick **a couple of dill fronds** for garnish and finely chop remaining fronds and stems. Stir chopped dill and **sour cream** into skillet. Season **paprikash** with **¼ teaspoon vinegar** and **salt** and **pepper** to taste. Divide **paprikash** between bowls and garnish with **remaining dill fronds**. Serve with **warm bread** on the side. Enjoy!