

# MARLEY SPOON



## 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 on top before serving 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 <sup>2</sup>
- 1 pkt chicken broth concentrate
- 2½ oz peas
- ¼ oz fresh dill
- 2 (1 oz) sour cream <sup>1</sup>

## What you need

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

## Tools

- medium 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 670kcal, Fat 35g, Carbs 58g, Protein 38g



### 1. Prep ingredients

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



### 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 cooked through, 2-3 minutes. Transfer chicken to a plate and set aside until step 5 (chicken will finish cooking later).



### 3. Cook vegetables

Melt **3 tablespoons butter** in same skillet over medium-high heat. Add **chopped leeks, peppers, and a pinch of salt**. Cook, stirring occasionally, until vegetables are softened, translucent, and tender, 7-10 minutes. (Reduce heat if vegetables are starting to brown before they are tender.)



### 4. Bloom aromatics

To skillet with **vegetables**, stir in **2 teaspoons each of paprika, tomato paste, and flour**. Cook over medium-low heat, stirring often, until paprika is fragrant and tomato paste is darkened slightly, about 2 minutes.



### 5. Simmer chicken paprikash

Toast **baguette** directly on center oven rack until warm and crusty, about 5 minutes.

Stir **all of the broth concentrate** and **1 cup water** into skillet with **vegetables**. Bring to a boil. Simmer over medium heat until liquid is slightly thickened and flavorful, 3-4 minutes. Stir in **browned chicken** and **peas**; simmer chicken is cooked through, and peas are warm, about 2 minutes.



### 6. Finish & serve

Pick **a few dill fronds** for garnish, then finely chop remaining fronds and stems. To skillet with **chicken paprikash**, stir in **chopped dill, all of the sour cream, and ¼ teaspoon vinegar**. Season to taste with **salt and pepper** to taste. Spoon **paprikash** into bowls and garnish with **picked dill fronds**. Serve with **warm bread** on the side. Enjoy!