**Hungarian Chicken Paprikash**

Should I start with saying that Paprikash (Paprikás csirke) is one of the most famous Hungarian foods? Or with saying that it’s hard to take a picture of it? :) Actually, that orange thing in the photo is the most delicious chicken in subtle gravy with paprika and sour cream. Of course, I could have made the gravy thinner to make it look fancier, and not separate the chicken legs to make them look like chicken, but! I’m more of a cook than photographer, so I didn’t give in to that temptation. The right paprikash cooks in thick gravy, and this is how it should look like to be delicious.

So, lo and behold, the authentic Hungarian chicken paprikash! Try it, you won’t be disappointed!

I learned this recipe in a wonderful culinary school in Budapest — [www.chefparade.hu](http://www.chefparade.hu).

|  |  |
| --- | --- |
|  | PREPARE CHICKEN  Separate the chicken legs into thighs and drumsticks. Remove the skin from the thighs only. |
|  | PREPARE VEGETABLES  Finely dice the onion. Stem and seed the pepper, cut into chunks. Cut the tomatoes into chunks as well. |
|  | PREPARE PAPRIKA AND ONION BASE  In a heavy-bottomed pot with a lid, heat some oil over medium heat, add the onion and cook until golden and soft. It takes about 15 min. It’s important that the onion is soft and slightly golden (not brown!). Remove from the heat, add paprika and fry for 30 sec in the hot oil (not over heat), stirring constantly. Add a few tablespoons of water and stir again. It will release the taste and fragrance of paprika, although it can burn easily and become bitter, so you need to remove the pan from heat and add some water to avoid it. |
|  | ADD MEAT AND VEGETABLES  Return the pot to the burner, increase heat to medium. Add the chicken, marjoram, thyme and black pepper, and cook stirring. The chicken will be coated with spices and oil. After a few minutes the chicken will get whitish. This is when you need to add pepper and tomato. Cook together, stirring, for a few more minutes. |
|  | SIMMER  Cover the chicken halfway with water, add some salt. Bring to a boil, cover with a lid, reduce to simmer and cook until done (for 1-1.5 h). Stir occasionally. If the liquid evaporates and you see that chicken is about to burn, add some more water. Keep in mind that the sauce shouldn’t resemble a soup; it should be always quite thick and not cover the chicken completely. |
|  | ADD SOUR CREAM  There two ways how to finish this dish. If you don’t like thick gravies, then the dish is already done for you. Taste it and season with salt, if needed. Serve with sour cream, so that everyone could choose for themselves whether they want to add sour cream or not. The classic paprikash is made in the following way: add flour to sour cream and combine until smooth. Add some gravy to the sour cream and mix. Add this sauce to the pot, stir, bring to a boil and let boil for 3-4 min to thicken. Add salt, if needed. The paprikash is done. Serve!  The dish is traditionally served with home-made halušky. Can be complemented with any side dish. In the photo you can see paprikash with bulgur. Enjoy! |