Chicken Paprikash & Spaetzel

Saute the diced onion and garlic in a deep skillet or electric fry pan with one tablespoon margarine and one tablespoon paprika. Remove the skin from the chicken breasts and brown on each side.

Fill the pan with enough water to almost cover the chicken and add the bullion cubes. Simmer, covered, for about an hour. Flip the chicken as needed. Remove the chicken (keep the liquid in the pan) and let cool. Shred or chop into pieces.

To make the sauce, add flour slowly, continuously whisking over medium heat, until it begins to thicken. I end up using about 8 - 10 tablespoons. The flour may clump a bit at first but will break up and smooth out as you continue to whisk and the sauce heats up.

Once thickened, add the sour cream and stir until blended. Next add more paprika, salt and pepper to taste. I use about 5-6 tbsps paprika. This is one of those recipes where nothing is exact because quantities will depend on the size of your pan and your taste preferences, so sample often and trust your palette!

To make the spaetzel, you need one cup flour, one egg, and about 1/3 cup water per batch. I usually make 2 -3 batches at once per meal. Stir ingredients until you have a semi moist doughy consistency. Using two spoons, drop small balls of the dough into boiling water. When the spaetzel float to the top, they are done (usually about 5 min). Drain, then return to the pan and season with butter, salt and pepper to taste. Serve and enjoy!

INGREDIENTS

2 chicken breasts (with skin & bones)
1 small onion, diced
2 cloves garlic, minced
5 chicken bullion cubes
paprika (about 7 Tbsp)
flour (about 8 – 10 Tbsp)
8 oz sour cream
salt and pepper to taste

Spaetzel (per batch):
1 cup flour
1 egg
1/3 cup water