

Chicken Paprikash

Makes 6 servings

½ cup (1 stick) butter

6 large onions, sliced

2 garlic cloves, minced

3 tablespoons sweet paprika

6 boneless, skinless chicken breasts

1 cup Rose wine

Salt and black pepper

1 cup sour cream

2 tablespoons flour

Hot cooked rice or noodles

1. Heat butter in large skillet over medium heat. Add onions; cook 5 minutes. Add garlic and paprika; cook 1 minute. Add chicken, wine, salt and pepper; cook 30 minutes over medium-low heat until chicken is cooking through.
2. Remove chicken to large plate. Combine sour cream, flour and 2 tablespoons pan juices in small bowl; whisk into skillet. Cook and stir 3 to 5 minutes or until thickened. Serve chicken over rice; topped with sauce.

Courtesy: Cheryl Hellstedt