

Chicken Paprikash

This comforting chicken paprikash recipe features tender chicken simmered in a rich and flavorful sauce seasoned with paprika, onions, and sour cream for a hearty and satisfying meal.

INGREDIENTS

1/2 tsp salt

2 tsp paprika

1 lb boneless, skinless chicken breasts or thighs, cut into 1-inch chunks

1/4 tsp cayenne pepper

1/4 cup chopped parsley

3 tbsp margarine, butter or spread with no trans fat, divided

1 small onion, chopped

1/2 cup milk

1/4 cup sour cream

3 cups (8 oz) sliced white or crimini mushrooms

1 (4.7 oz) package PASTA RONI® Fettuccine Alfredo

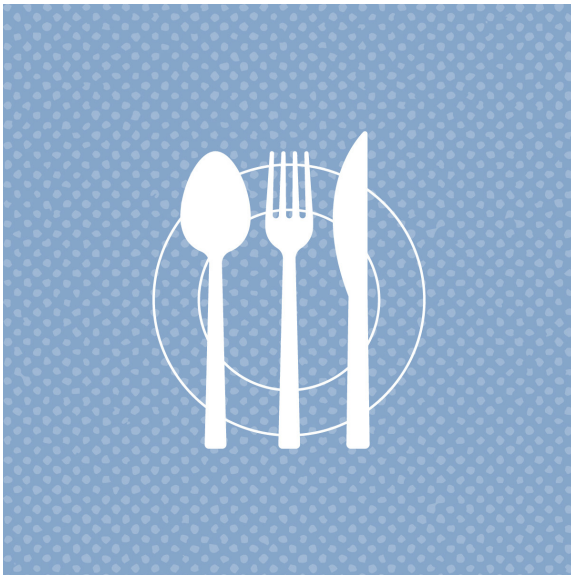
HOW TO MAKE

DIRECTIONS

Toss chicken with paprika, salt and cayenne pepper. In large skillet over medium-high heat, melt 1 tbsp margarine. Add chicken; sauté 3 minutes. Add mushrooms and onion; sauté 7 minutes or until chicken is no longer pink inside and vegetables are tender. Remove from skillet; set aside.

In same skillet, bring 1 1/4 cups water, milk, remaining 2 tbsp margarine, pasta and Special Seasonings to a boil. Reduce heat to low. Gently boil uncovered, 5 to 6 minutes or until pasta is tender, stirring occasionally.

Stir in chicken mixture and sour cream. Let stand 3 to 5 minutes before serving. Sprinkle with parsley.



PREP
TIME

15 min



COOK
TIME

25 min



SERVES

4

PRODUCT

