

Chicken Paprikash

2-2 1/2 lbs. chicken breast
1 tablespoon cooking oil
salt
pepper
1 cup chopped onion (1 large)
3 to 4 teaspoons paprika
3/4 cup chicken broth
1/4 cup dry white wine or chicken broth
1 8-ounce carton dairy sour cream
2 tablespoons all-purpose flour
3 cups hot cooked noodles or rice

Rinse and clean chicken. Can either dice chicken or keep whole. Cook chicken in hot oil about 15 minutes or till lightly brown. Sprinkle with salt and pepper. Remove from skillet; set aside. Add onion and paprika to skillet; cook till onion is tender.

Return chicken to skillet, turning pieces to coat with paprika mixture. Add broth and wine to skillet. Bring to boiling; reduce heat. Cover and simmer for 35-40 minutes or till chicken is tender and no longer pink. Transfer to a serving platter; keep warm

For sauce, skim fat from pan juices. Measure 1 1/2 cups juices, adding water, if necessary. In a mixing bowl stir together sour cream and flour; gradually stir into pan juices. Pour into skillet. Cook and stir till thickened and bubbly. Cook and stir for 1 minute more. Spoon some of the sauce over chicken; pass remaining sauce.

Serve with hot cooked noodles or rice.