



I bought a whole yellow sticker Chicken a couple of day ago. This was a very good use for said Chicken....

Ingredients:-

- 1 Chicken, portioned
- 1 Tbsp of Oil
- 3 Tbsp of Margarine
- 1 Onion, diced
- 3 Cloves of Garlic, minced
- 3 Tbsp of Plain Flour (Gluten free for us), plus 2 Tbsp of Water
- 1 Can of Chopped Tomatoes
- 2 Tbsp of Tomato Puree
- 200ml of Chicken Stock
- 200ml of Sour Cream
- 200g of Mushrooms, sliced
- 3 Tbsp of Hot Paprikas
- Salt & Pepper to season
- Chopped Dill to garnish

Method:-

- (1) Season the Chicken pieces with Salt & Pepper.
- (2) Coat with 2 Tbsp of Paprika.
- (3) In a Dutch Oven heat the Oil and Margarine until foaming.
- (4) Add the Chicken and fry on both sides until browned.

- (5) Remove and set aside.
- (6) Add the Onions to the Dutch Oven and cook until softened.
- (7) Add the Mushrooms and Garlic, cooking for a further minute.
- (8) Stir in the Tomato Puree and then add the chopped Tomatoes & Chicken Stock.
- (9) Add the remaining Paprika and Flour mixed with Water.
- (10) Return the Chicken to the sauce and simmer for 30 to 40 minutes, until the Chicken is cooked through.
- (11) Remove the Chicken and stir the Sour Cream to the Sauce, stirring in well.
- (12) Serve the Sauce over the Chicken and garnish with fresh Dill.

We served our on a bed of Rice Noodles. This was a real winter warmer and had a great depth of flavour.