



# 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

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**PREP  
TIME**  
**15min**



**COOK  
TIME**  
**25min**



**SERVES**  
**4**

## PRODUCT



## 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 ¼ 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.