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# Hungarian Paprika Chicken

Barbara Kelly

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

**1/2 cup oil**  
**8 chicken thighs**  
**1 large onion**  
**paprika**  
**2 cups water**  
**1 cup flour**  
**1 pint sour cream**

Add oil to the skillet. Add the chicken, onion, and paprika. Brown the chicken for approximately 15 minutes on each side. Remove the chicken and place in a deep-dish casserole.

Add water to the skillet and stir but do not boil.

In a small bowl, mix the flour, adding enough water to thin and blend well (You do not want this mixture to be too watery). Add to the pan. Mix well. Add the sour cream, stirring to blend. Pour the sauce over the chicken and serve.

## Chicken

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*Per Serving (excluding unknown items): 4033 Calories; 321g Fat (71.9% calories from fat); 159g Protein; 125g Carbohydrate; 6g Dietary Fiber; 836mg Cholesterol; 837mg Sodium. Exchanges: 6 1/2 Grain(Starch); 18 Lean Meat; 1 1/2 Vegetable; 1 1/2 Non-Fat Milk; 53 Fat.*