

CHICKEN PAPRIKA

1 LB. CHICKEN TENDERS
1 ONION, CHOPPED
1 RED PEPPER, CHOPPED
2 GARLIC CLOVES, DICED

Mix together:

**1/2 cup hot water with 1 1/2 TSP. CHICKEN
BOUILLON GRANULES**

OR USE 1/2 CUP CHICKEN STOCK.

Add:

1 CUP SOUR CREAM
1 TBSP. FLOUR
2 TBSP. PAPRIKA

Mix well with a whisk and set aside.

Brown chicken in oil about 3-4 minutes per side until golden brown. Take out of skillet and set aside on a plate.

Add onion and pepper to skillet and cook on low until soft. Then add garlic and the cream sauce. Cook until thickened. Add chicken back to cream mixture. Turn down on lowest setting to keep warm and cover it while making pasta.

Make pasta (I used egg noodles) per package directions. Serve Chicken and paprika cream sauce over cooked noodles. Enjoy!