



Paprika Chicken with Dumplings

🕒 60–70 Min   

Preparation

- 1 In a casserole dish, roast an onion—sliced lengthwise—in a generous spoonful of lard. Stir in a heaped tablespoon of real paprika and half a teaspoon of crushed marjoram, then add the chicken, cut up into portions. Season with salt and stir well and allow to stew, covered, for a few minutes.

HINT: Any pot can be used instead of a casserole dish.

- 2 Then add a spoonful of water and allow the chicken to cook until soft, taking care not to burn it.
- 3 To serve, you can also add a 250 ml of cream to taste and arrange the egg dumplings around the edge of the bowl.
- 4 For the egg dumplings, combine all of the ingredients to form a slightly firm dough, use two teaspoons to shape into dumplings and cook in boiling salted water until the dumplings rise to the surface.

Ingredients 4 Portions

♦ = Kotányi Produkte

1 pcs.	Chicken, cut into pieces, approx. 1.2 kg
1 tbsp.	Lard
4 pcs.	Onion
250 ml	Cream
0.5 tsp.	♦ Marjoram, Crushed
1 tbsp.	♦ Paprika Special Sweet
	Water

For the egg dumplings

500 g	Flour
250 ml	Milk
3 pcs	Eggs
1 pinch	♦ Table Salt
1 pinch	♦ Nutmeg, Ground
1 pinch	♦ Pepper Black, Ground

