**Hungarian Chicken Paprikash**One of the most famous and beloved of all Hungarian dishes, this authentic Chicken Paprikash recipe features tender chicken in an unforgettably rich, flavorful and creamy paprika-infused sauce

* 2 skinless, boneless chicken breast halves, cut into ½-inch-wide strips or small chunks
* salt and pepper
* 3 tsp paprika
* 1 tsp smoked paprika
* 2 tbsp olive oil
* ½ cup onion, chopped ~ small dice
* 2 cloves garlic
* 2 Tbsp flour
* 1 can diced tomatoes
* 1/2 cup chicken stock or broth,
* ¼ cup sour cream

	1. Place chicken in small bowl and sprinkle with only 1 teaspoon paprika, salt and pepper.  Toss to combine well.
	2. Heat 2 Tbsp olive oil in large nonstick skillet over medium-high heat.  Add chicken and sauté until just cooked through, about 5 minutes.  With slotted spoon, transfer chicken to plate and set aside.
	3. In the same skillet sauté onion until softened, about 3 minutes. Then add garlic.
	4. Add remaining 2 teaspoons paprika and 1 teaspoon smoked paprika (can use 3 teaspoons sweet paprika, omitting smoked), stir for 10 seconds to combine.
	5. Add diced tomato and stir.
	6. Add chicken stock/broth, stir, and bring to a boil.  Cook at a steady simmer until slightly thickened and sauce thinly coats a spoon, about 6 minutes.
	7. Return chicken and any accumulated juices to pan with sauce mixture, reduce heat to low.
	8. In a small bowl whisk together the flour and sour cream with a splash of broth from the pot. Pour this mixture back into the pot and stir. Turn the heat down to a medium-low and simmer for about 10-15 minutes, stirring occasionally. The sauce will thicken from the flour.
	9. Taste and adjust for salt and pepper.  Serve with egg noodles or potatoes.