



Fo sku1036 web

Chicken Paprikash with Peppery Olive Oil Biscuits

 30-40min  4 Servings

This dish combines two comfort food heavy-hitters—chicken paprikash and chicken and dumplings. Sweet paprika and caraway add that classic Hungarian flavor to the stew while black pepper adds zip to the biscuits. Did we mention it's all done in one skillet? You're welcome! Cook, relax, and enjoy!

What we send

- fresh thyme
- red bell pepper
- large yellow onion
- boneless, skinless chicken thighs
- sweet paprika
- caraway seeds
- baking powder

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 585.0kcal, Fat 27.0g, Proteins 37.3g, Carbs 46.4g



1. Prep aromatics

Core, seed, and thinly slice bell pepper. Halve, peel, and thinly slice onion. Pick thyme leaves from sprigs and measure 1½ teaspoons.



4. Saute aromatics

Heat 1½ tablespoons oil in skillet over medium-high. Add peppers and onion and sauté until softened, about 5 minutes. Stir in paprika, caraway, thyme, and 1 tablespoon flour and cook, stirring, about 1 minute. Return chicken to skillet and add 1½ cups water; season to taste with salt and pepper and bring to a simmer.



2. Prep chicken

Preheat oven to 450°F. Trim visible fat from chicken thighs and discard. Cut chicken into 1½-inch pieces. Season with ½ teaspoon each salt and pepper.



5. Make biscuits

In a medium bowl, combine flour, baking powder, ½ teaspoon each salt and pepper. Add milk and 3 tablespoons oil and stir until moistened.



3. Brown chicken

Heat 1½ tablespoons oil in a large skillet over medium-high. Add chicken and cook until browned on both sides, 6-8 minutes. Transfer to a plate.



6. Assemble and bake

Scoop eight (2-tablespoon) biscuits onto chicken and bake in upper third of the oven, until golden, 15-18 minutes. Enjoy!