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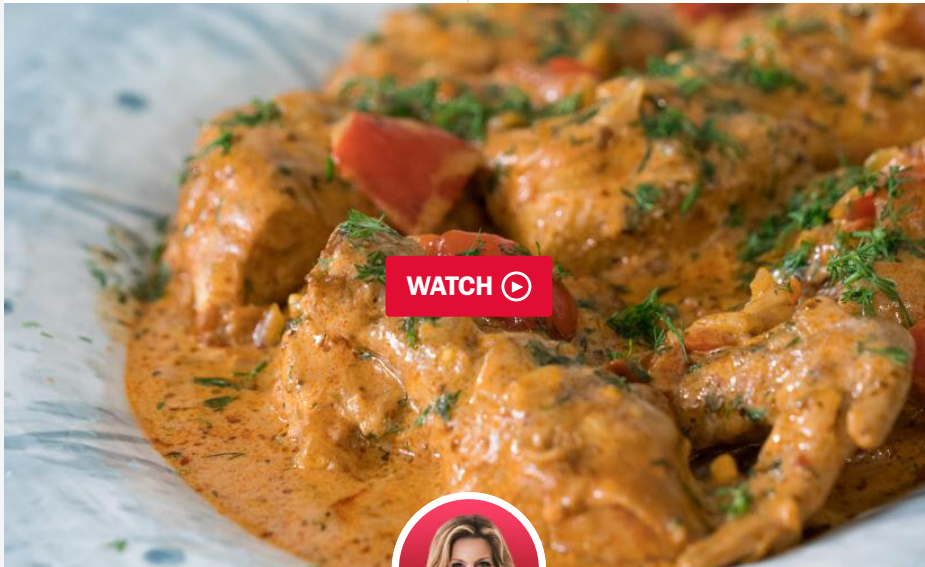
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PREV RECIPE

NEXT RECIPE



RECIPE COURTESY OF TRISHA YEARWOOD

Paprika Chicken

★★★★★ Getting reviews...

Save Recipe



Level: **Intermediate**

Total: **1 hr 55 min**

Yield: **6 servings**

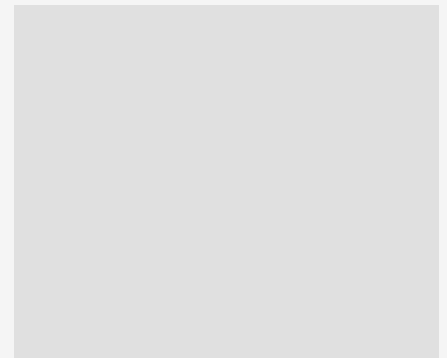
Active: **1 hr 5 min**

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Ingredients:

Directions:



What's Cooking



Summer Weeknights

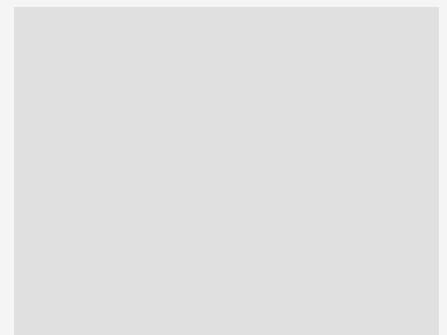


Healthy Food, Fast



Summer Entertaining

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1 cup all-purpose flour, plus 2 tablespoons

2 tablespoons dried marjoram

3 teaspoons sweet paprika

Kosher salt and freshly ground black pepper

2 tablespoons unsalted butter

2 tablespoons olive oil

One 3- to 4-pound chicken, cut into 8 pieces

3 large onions, chopped (about 4 cups)

1 tablespoon sugar

4 cloves garlic, thinly sliced

2 red bell peppers, diced (about 2 cups)

One 4.56-ounce tube tomato paste (about 1/2 cup)

2 cups chicken broth

1 teaspoon crushed red pepper flakes

2 cups sour cream

1/2 cup chopped fresh dill

Buy ingredients online **\$2.55**
43068, Reynoldsburg, Ohio per serving **Change**

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Watch how to make this recipe.

1 Combine 1 cup of the flour, 1 tablespoon of the marjoram, 1 teaspoon of the paprika and some salt and black pepper in a low-sided dish. Stir until blended.

2 Heat a large Dutch oven over medium-high heat; add the butter and oil. Heat until the butter has melted and the oil is shiny.

3 Sprinkle the chicken all over with salt and black pepper. Next, dredge the chicken in the seasoned flour on all sides. Shake to remove excess flour before placing the chicken into the hot pot. Working in batches if necessary, sear the chicken on both sides until golden brown, about 4 minutes per side. Remove the chicken to a plate and set aside.

4 Add the onions to the pot and reduce the heat to medium. Sprinkle with the sugar and some salt and black pepper. Cook, stirring occasionally, until the onions have softened and turned golden, about 12 minutes. Add the garlic and bell peppers and cook for 1 minute more. Add the tomato paste, chicken broth, red pepper flakes and the remaining 1 tablespoon marjoram and 2 teaspoons sweet paprika; stir to combine.

5 Place the chicken back in the pot, nestling it in the sauce. Reduce the heat to low and simmer, covered, until the chicken is very tender and reaches an internal temperature of 165 degrees F, about

Let's Get Cooking!

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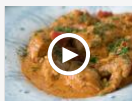
50 minutes.

6 Remove the chicken to a serving dish. Mix the sour cream with the remaining 2 tablespoons flour in a medium bowl. Stir the mixture into the sauce.

7 Pour the sauce over the chicken and sprinkle generously with dill.

My Private Notes

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Show: **Trisha's Southern Kitchen**
Episode: **Bret's Graduation**

Categories: [Chicken](#) [Poultry](#)
[Main Dish](#)



Ina's Flag Cake

Ina bakes a sponge cake and decorates it with an all-American flag theme.

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Ina's Flag Cake



Grilled Brie with Prosciutto



Double Watermelon Keg



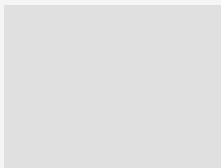
Looking for Something Else?

Quick & Easy

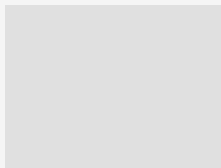
More Chicken Recipes

5 Ingredients or Less

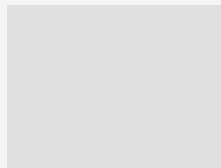
Highly Rated



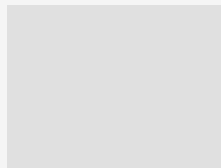
Chicken Piccata



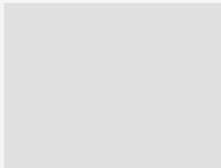
Chicken Salad



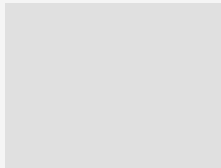
Chicken Marsala



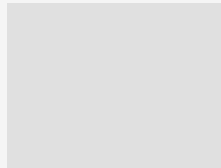
Chicken Enchiladas



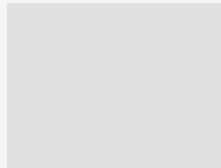
Chicken Spaghetti



Fried Chicken



Chicken Cacciatore



Perfect Roast Chicken

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