

Chicken Paprikash — SCRAPs by Carolina Gelen

Serves 4 to 6 | Prep Time: 20 minutes | Cook Time: 40 minutes

STEW

- **1 to 1 1/2 lbs (500 to 700 g) chicken thighs (about 4 to 5) or chicken breast**, cubed into bite-size pieces
- **1 medium yellow onion**, finely chopped
- **3 medium red bell peppers (or 2 large ones)**, finely chopped
- **1 heaping tablespoon tomato paste**
- **3 garlic cloves**, minced
- **14 oz (400 ml) can full-fat coconut milk**
- **3 tablespoons sweet paprika**, plus more to taste
- **1 teaspoon cayenne pepper**, more or less to preference
- **1/2 chicken stock cube + 1 1/2 cups water OR 1 1/2 cups chicken stock**
- **1 tablespoon cornstarch**
- **Neutral oil** for searing, such as sunflower seed oil, grape oil, canola oil;
- **Kosher salt and pepper**
- **Fresh parsley and green onions**, for serving

DUMPLINGS

- **2 cups (260 g) all-purpose flour**
- **6 large eggs**
- **Kosher salt**

1. Add the chicken to a bowl. Season with a big pinch of salt and pepper. Add a drizzle of oil and toss the meat to evenly coat with seasoning. Set aside to marinate for 10 minutes.
2. Add a glug of oil to a braiser or medium pot over medium heat. Sear the bite-size marinated chicken on each side, for about 2 to 3 minutes per side, or until it has developed a golden crust. You're not looking to cook the meat all the way through, aim for cooking it 80% through (the meat will finish cooking in the sauce). Remove the meat from the pan and set aside on a plate.
3. Add more oil to the pan if needed, for sauteing the remaining ingredients. Toss in the onion and saute for 3 to 4 minutes, or until the onion becomes golden, softened and translucent. Add the bell peppers and continue cooking, for 5 to 7 minutes, mixing occasionally, until softened. Reduce the heat to medium-low if needed, and cook the onion and bell peppers down, until the mixture slightly thickens and caramelizes, for 4 to 6 more minutes. Add more oil as needed.
4. Add the tomato paste over the onion and bell peppers. Mix to combine and cook for 2 to 3 more minutes, until the tomato paste becomes darker in color. Add the garlic and saute for 2 minutes, until fragrant. Add the paprika and cayenne, if using, to the pan. Cook on low for 1 to 2 minutes to bloom the spices, or until fragrant.
5. Pour the coconut milk over the mixture. Mix to combine. You should be left with a silky, orange colored sauce, the color will be very similar to a vodka sauce. Pour in the chicken stock or chicken cube and water. Season with a big pinch of salt and add the chicken back to the sauce.
6. Simmer for 15 to 20 minutes, mixing every now and then, until visibly thickened. In a small bowl, combine the cornstarch with a tablespoon of water. After 15 minutes of simmering, add the cornstarch mixture. This should immediately thicken the stew. Simmer for 3 to 5 more minutes and remove from heat. Taste, and season with more salt, as needed.
7. For the dumplings, bring a medium 3 to 4-quart pot of water to a boil. Season it with a big pinch of salt. Combine the flour, eggs, and a pinch of salt in a mixing bowl. Vigorously mix everything together using a fork, until combined. You should be left with a thick, gooey pancake-like batter. Using a spoon, scrape small bits of dumpling batter against the edge of the mixing bowl, straight in the boiling hot water using a spoon. Repeat until you are out of dumpling batter. Simmer the dumplings for 2 to 4 minutes, or until doubled in size. Taste to check for doneness and simmer more as needed.
8. Serve the dumplings with paprikash on top, parsley and green onions.