



Print Works Bistro

Chicken with Paprika and Cream

Interpreted from *Mastering the Art of French Cooking*, Julia Child

Equipment Needed

Knife and cutting board	Measuring cup and spoons
Large sauté pan	Tongs
Rubber spatula	Serving platter

Ingredients

2/3	cup	sliced onions
5	tablespoons	butter
1	tablespoon	Smoked Paprika
1/8	teaspoon	salt
4	each	chicken breast (boneless, skinless)

1/4	teaspoon	salt
1	pinch	black pepper
1/4	cup	chicken stock
1/4	cup	white wine
1	cup	heavy cream
		Salt & pepper (to taste)
		Lemon juice (to taste)

2 tablespoons chopped fresh parsley

In a large sauté pan over medium heat add butter, onions, salt and paprika. Cook gently 8-10 minutes or until onions are tender but not browned.

Season chicken with salt and pepper and place in pan with onions. Cook halfway, about 2-3 minutes and then turn.

Add chicken stock and wine and continue to cook until chicken is cooked throughout.

Remove chicken and place on a warm serving platter.

Return pan with liquid back to heat. Stir in cream and bring to a simmer. Reduce to a syrupy consistency.

Adjust seasoning with salt, pepper and lemon juice. Pour over chicken. Sprinkle with chopped parsley.

Serves - 4