

## **Marian's Chicken Paprika**

### **Tastes Like Home With Catherine Fulvio**

#### *Ingredients*

1 1/2 lb. chicken  
2 tablespoons of salad oil  
1 oz. butter  
1 onion, peeled and chopped  
1 level tablespoon paprika pepper 1 level tablespoon flour  
1/2 pint water  
1 beef stock cube  
5 tablespoons sherry  
1 level teaspoon tomato purée Salt and pepper  
6 oz. small button mushrooms  
1 level tablespoon cornflour  
5 oz. carton double cream

#### *Method*

Cut chicken in 1 1/2-inch pieces. Heat oil in pan, add butter, then fry chicken pieces quickly until they are just beginning to turn brown. Remove from pan and drain on kitchen paper. Fry onion and paprika for 2 mins. Blend in flour and cook for a further minute. Remove from heat and blend in stock. Add sherry and tomato purée, return to heat and simmer until thick. Season with salt and pepper, then add the meat. Cover and simmer for 30 to 40mins or until the chicken is tender.

At the end of cooking time add mushrooms to pan. Blend cornflour to a smooth paste with 2 tablespoons of cold water and add to pan. Reboil and, just before serving, blend in cream.

Serve with mash potato and garnish with sprigs of parsley.