Chicken Paprika Noodle Supper

One 9×13 in (23×33 cm) dish, at least 3.5 qt/3.3 L;6 main-dish portions · Active 35 min · Total 1 hr 35 min

Ingredients

- 8 oz dry broad egg noodles (225 g)
- 12 cups water (2.8 L), for noodles
- 1 tablespoon neutral oil (15 ml)
- 1 lb 5 oz boneless skinless chicken thighs, cut in 3/4-in/2-cm pieces (600 g)
- 2 tablespoons butter (30 g)
- 2 medium onions, thinly sliced (250 g)
- 1 large red bell pepper, thinly sliced (180 g prepared)
- 1 tablespoon sweet paprika (6 g)
- 2 tablespoons all-purpose flour (18 g)
- 1 cup low-sodium chicken stock (240 ml)
- 3/4 cup milk (180 ml)
- 1/2 cup sour cream (120 g)
- 1/4 teaspoon fine salt (1.5 g)
- 1/4 teaspoon black pepper

Set out

Oven, 9×13 in (23×33 cm) baking dish, at least 3.5 qt/3.3 L, Large noodle saucepan, 12-in/30-cm deep skillet, Clean plate, Colander, Whisk, Rimmed baking sheet, Suitable foil, Food thermometer

Allergens

Wheat, Egg, Milk; check stock for celery or other allergens. Check labels and substitutions.

Make it

1. Heat oven to 375°F (190°C). Put the dish on a rimmed sheet and bring noodle water to a boil. Heat oil in the skillet over medium-high heat. Cook chicken 8–10 minutes, turning, until several thick pieces reach 165°F (74°C). Transfer to a clean plate.

2. Lower heat to medium and melt butter in the skillet. Cook onions and pepper 12–15 minutes until soft and some edges begin to color. Lower heat again, stir in paprika 30 seconds, then flour 1 minute.

3. Gradually whisk in stock and milk. Add salt and pepper and simmer 3–4 minutes until sauce coats a spoon. Take off the heat, stir in sour cream and return chicken.

4. Meanwhile boil noodles 2 minutes short of their packet time. Drain and fold into warm sauce. Spread in the dish, cover with suitable foil and bake 15 minutes. Uncover and bake 10–15 minutes more until the center and several other points reach 165°F (74°C).

5. Rest 5 minutes and divide into six portions.

A colored sauce still needs a thermometer

Paprika makes a sauce look fully cooked very early. The meaningful checks are cooked poultry before assembly and 165°F throughout the final hotdish.

A useful detail

The 95-minute total includes slicing onions/pepper, sequential chicken and vegetable stages, overlapping noodle boiling, the full oven finish and rest. Sweet paprika is the specified seasoning.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days or an earlier ingredient deadline. Reheat to 165°F (74°C), adding a little water if noodles have absorbed sauce. Refrigeration is preferred to freezing because sour cream can separate and noodles soften.