



Katalin's Hungarian Instant Pot Chicken Paprika

RECIPE

Ingredients:

- 1 large brown onion, diced into small
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 small ball of dried Funghi Porcini mushrooms with the juice kept
- 1 or 2 boxes of exotic mushrooms (oyster, shiitake, paris brown etc)
- 4 chicken thighs and 6 chicken drumsticks (type of meat optional, breast is fine although the flavours won't be as good in my opinion)
- 3-4 garlic diced cloves
- 3-4 tablespoons Hungarian mild paprika powder (or Spanish)
- 1 tablespoon tomato paste
- 1 cup of chicken stock (use more if you want it to be more soup type)
- 2 tablespoon crème fresh
- More crème fresh for serving (I like it with loads)
- Salt as you wish (depending on your stock)

Instructions:

1. Rinse then soak the dried mushrooms for an hour. Keep the juice after soaking
2. Turn Instant Pot on Sauté function
3. Add the butter and olive oil. Add the diced onions and salt it. Cook it for approx. 5 minutes
4. Add the chicken and seal each of the sides
5. Add the diced garlic and then add the paprika powder
6. Stir the powder into the chicken as much as you can
7. Add the mushrooms in. I like using bigger chunks of them as they shrink
8. Add the soaked mushrooms in with the juice together
9. Add the chicken stock, tomato paste and the crème fresh. Stir it all together
10. Press Keep warm/Cancel button. Close and lock the lid. Knob must be turned to Sealing. Change to Manual High Pressure and set it for 12 minutes (depending on the size of the thighs and drumsticks).
11. Let pressure to release naturally then open the lid. Voilà!

The original Hungarian recipe is meant to have a thicker sauce. Your meant to thicken it with corn or other flour. However, for a healthier option I don't use flour and I like the more liquid variation. I eat it with loads of crème fresh and either sauerkraut or pickled cucumbers, as the side dish. You can also use rice, dumplings or spelt pasta as a side dish with it. It's a very fatty dish, so when I eat it I stay away from carbohydrates.

Products I like:

- 1) I use organic [Glenisk crème fresh](#). I think the taste of it is the closest to the Hungarian crème fresh. It's also organic.
- 2) I use [BORDE dried Funghi Porcini mushrooms](#).

Bon Appetite!