

Smoked Paprika Chicken with Cream Sauce and Oven Fries

Creamy Paprika Chicken with Golden Fries

OVEN
425°F

TIME
40 min

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INGREDIENTS

For the Paprika Chicken:

2 chicken breasts, cut into pieces

1 tbsp olive oil

1 tbsp butter

1 small onion, finely chopped

2 garlic cloves, minced

1 tbsp sweet paprika

1 tsp smoked paprika

1 tbsp tomato paste

1/2 cup chicken broth

3/4 cup heavy cream

Salt, to taste

Black pepper, to taste

Fresh parsley, chopped

For the Fries:

2 large potatoes, cut into fries

2 tbsp olive oil

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 425°F (220°C).
2. Prepare the Fries: Toss the cut potato fries with:
3. Olive oil
4. Salt
5. Spread them evenly on a baking sheet.
6. Bake the Fries: Bake for 25-30 minutes, turning halfway through, until the fries are golden and crispy.
7. Cook the Aromatics: While the fries bake, heat olive oil and butter in a skillet over medium heat.
8. Add the chopped onion and garlic and sauté until softened and fragrant.
9. Add the Spices: Stir in:
10. Sweet paprika
11. Smoked paprika
12. Tomato paste
13. Cook briefly to release the flavors.
14. Brown the Chicken: Add the chicken pieces to the skillet.
15. Cook until lightly browned on all sides.
16. Build the Sauce: Pour in the chicken broth and heavy cream.
17. Season with salt and black pepper.
18. Simmer: Allow the mixture to simmer until the chicken is fully cooked and the sauce thickens slightly.
19. Assemble the Dish: Place the crispy fries on plates and spoon the creamy paprika chicken over the top.
20. Garnish and Serve: Finish with freshly chopped parsley and serve immediately.

SWAPS & NOTES

This recipe can easily be adjusted based on your preferences.

Chicken options Boneless chicken thighs work wonderfully and add extra juiciness.

Paprika variations Hungarian paprika or smoked paprika can deepen the flavor even more.

Cream alternatives Half-and-half can be used for a lighter sauce.

TIPS FOR SUCCESS

Cut fries evenly Uniform sizes help them cook at the same rate.

Don't overcrowd the pan Spreading fries in a single layer ensures they become crispy.

Let the sauce simmer gently This thickens the sauce without separating the cream.

Use freshly chopped parsley It adds brightness that balances the rich sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/smoked-paprika-chicken-with-cream-sauce-and-oven-fries/>