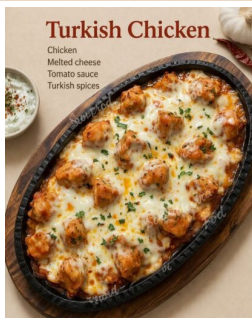


Turkish Creamy Sizzling Chicken Is the Rich, Flavorful Dinner You Need to Try

Turkish Creamy Sizzling Chicken



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INGREDIENTS

1 1/2 pounds boneless, skinless chicken breasts or chicken thighs
2 tablespoons olive oil or butter
1 small onion, finely chopped
3 cloves garlic, minced
1 teaspoon paprika
1/2 teaspoon ground cumin
1/2 teaspoon black pepper
1 teaspoon salt, or to taste
1 cup heavy cream or cooking cream
1/2 cup chicken broth
2 tablespoons tomato paste
1/2 cup plain yogurt or sour cream
1 tablespoon butter, for finishing
Optional garnish: chopped parsley, red pepper flakes, lemon wedges

DIRECTIONS

1. Season the chicken on both sides with salt, black pepper, paprika, and cumin.
2. Heat the olive oil or butter in a large skillet over medium-high heat.
3. Add the chicken and sear until golden on both sides and nearly cooked through. Remove from the skillet and set aside.
4. In the same skillet, add the chopped onion and cook until softened.
5. Stir in the garlic and cook for about 30 seconds, just until fragrant.
6. Add the tomato paste and cook for another minute, stirring well to deepen the flavor.
7. Pour in the chicken broth and scrape up any browned bits from the bottom of the pan.
8. Lower the heat and stir in the heavy cream and yogurt or sour cream until smooth.
9. Return the chicken to the skillet and spoon some of the sauce over the top.
10. Simmer gently for several minutes, until the chicken is fully cooked and the sauce thickens slightly.
11. Stir in the finishing butter for extra richness and shine.
12. Garnish with parsley, red pepper flakes, or a squeeze of lemon if desired, then serve hot.

SWAPS & NOTES

Chicken thighs are especially good here because they stay

juicy and tender, but chicken breasts work well too if that is what you have on hand.

Just be careful not to overcook them.

Heavy cream gives the sauce its rich texture, but cooking cream

works nicely if you want something a little lighter.

Yogurt adds a subtle tang that keeps the dish from feeling too heavy, while sour cream can step in if that is easier to find.

TIPS FOR SUCCESS

Sear the chicken well at the beginning.

That golden color adds flavor and makes the finished dish taste even richer.

Keep the heat moderate once the cream and yogurt go in.

Boiling too hard can cause the sauce to separate, so a gentle simmer is best.

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Original recipe: <https://chefmaniac.com/turkish-creamy-sizzling-chicken-is-the-rich-flavorful-dinner-you-need-to-try/>