

Crockpot Chicken Paprika

Ingredients:

4 large boneless, skinless chicken breasts, cut into small pieces
1 T. olive oil
1/2 c. onion, chopped
2 T. paprika
3/4 c. chicken broth
1/4 c. dry white wine (optional)
1 (8 oz.) carton sour cream
Salt and pepper to taste
2 T. corn starch
1/4 c. water
2 c. cooked rice

Directions:

Using a medium-to-large skillet, cook chicken pieces in the olive oil until they are slightly browned. Remove them and add to the insert of a Crockpot.

Add onion to the skillet and cook until tender. Add paprika, chicken broth, wine, sour cream, salt, and pepper. Stir with a whisk until smooth. Pour on top of the chicken. Cook on low 6 to 8 hours or on high 4 to 6 hours.

Combine corn starch and water in a small bowl. Add just enough water to absorb the corn starch. Stir until smooth. Add to the Crockpot during the last 30 minutes of cooking.

Serve over rice.