

Classic Chicken Paprikash Osso Buco

Servings: 24

INGREDIENTS

- 1 10-box Chef's Line™ chicken osso buco
salt and pepper
- 1/2 c Hungarian paprika
- 3 large onions, sliced
- 3 c Chef's Line classic chicken stock, undiluted
- 1/2 c corn starch
- 5 lb sour cream

PREPARATION

Season chicken with salt and pepper; place in a single layer in two hotel pans. Sprinkle with paprika and add onions evenly over chicken. Add chicken stock. Cover pans with plastic wrap and then aluminum foil. Place in a 300° oven for 2 hours or until chicken is tender. Chicken should be about to fall off bones. Mix corn starch and sour cream and additional paprika, if desired. Pour all liquid and any onion pieces into a sauce pan; puree with an immersion blender. Stir sour cream into chicken stock mixture, and return to a boil. Pour sauce back over chicken, garnish with fresh, chopped parsley and serve immediately over noodles.

