

15. Paprika Chicken

Ingredients

$\frac{1}{2}$ onion
1 Chicken Breast/Thigh
30mls frozen or fresh peppers
15ml oil
225ml chicken stock
5ml paprika
50g pasta
30ml natural yoghurt

Equipment

Medium pan
Chopping board
Vegetable / Chef's knife
Measuring jug
Measuring / Teaspoons

Skills- knife skills, simmering

Time -20 - 30 mins.

Method

1. Collect equipment and ingredients.
2. Chop the onion finely.
3. Cut the chicken into bite size pieces.
4. Heat the oil in a medium pan and gently fry the chicken until cooked.
5. Add the onion and pepper and fry for a further 2 minutes.
6. Stir in the paprika.
7. Carefully add the stock and pasta and bring to the boil.
8. Reduce to a simmer and gently cook for approx. 15 mins. Or until pasta is soft and liquid has disappeared.
9. Remove from the heat and stir in the yoghurt.
10. Serve dish and enjoy before tidying up.