

Crockpot Chicken Paprika

3 pounds boneless, skinless chicken breasts, cut into 1-inch chunks (about 6 breast halves)

½ c flour

1 medium onion, cut in thin slices

1 bell pepper, any color, cut into thin strips

1 tsp salt

½ tsp black pepper

2 T Hungarian paprika

1 can (14 ½ oz) diced tomatoes with liquid

½ c sour cream

Dumplings or hot buttered noodles

Mix flour, salt, pepper and paprika.

Dredge chicken chunks in flour to coat and place in crock pot.

Add onions, peppers and tomatoes.

Cover and cook on low heat 5-6 hours.

Thirty minutes before serving, raise the temperature to high and stir in sour cream.

Serve over dumplings or hot, buttered wide egg noodles.

Serves 6. (Alternate to crockpot: bake in oven at 250 degrees for 5-6 hours.)

Dumplings

3 c flour, sifted with 1 tsp salt

3 large eggs

½ c cold water

Place flour and salt mixture in a medium bowl. Make a well in the center of the flour. Add the eggs and HALF the water and stir in the flour from around the well with a fork until a soft dough is formed, adding more water if necessary. Cover the bowl and let stand for 30 minutes to overnight.

Place the dough on a floured surface and pat or roll out to about one-half inch thick. Pinch or spoon off small pieces and drop into a large pot of boiling water. The dumplings are ready when they rise to the surface. Spoon out with a slotted spoon and serve immediately.