



BULGARIAN CHICKEN

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 4 slices chicken breast
2. 1 medium size red onion
3. 2tbsp white flour
4. 1tsp red ground sweet paprika
5. 3tbsp olive oil
6. 1 tbsp fresh parsley
7. 1 glass dark beer
8. salt
9. ground black peper

Instructions

In a deep skillet heat the oil. Chop coarsely the onion and lightly fry it in the heated oil. Add the chicken slices and fry on the both sides until golden brown. Transfer the chicken breast with the onion in a plate, cover and keep warm. Add 1 more tbsp olive oil if needs, add the flour and stir until it becomes like a white sauce. Add the red paprika, continue stirring to dissolve it in the sauce, add the beer, the chicken with the onion, salt, paprika and the parsley. Reduce heat on low and cook about 30 more minutes. Serve warm.

Originally this recipe is served with a boiled white rice.