

# PAPRIKA CHICKEN



## **INGREDIENTS**

2 chickens cut in 8ths, skin removed, washed and patted dry  
½ teaspoon Kosher salt  
½ teaspoon freshly ground pepper  
2 medium onions finely diced  
½ package Artificial Sweetener 1 cup diced bell pepper  
2 tablespoons tomato paste  
2 tablespoons Hungarian paprika  
1 teaspoon crushed red pepper  
1 low sodium bouillon cube dissolved in 1 cup water  
8 tablespoons Greek Yogurt, 0%  
2 tablespoons fresh parsley, chopped finely  
2 tablespoons olive oil

## **DIRECTIONS**

Season chicken with salt and pepper.  
Heat olive oil in a large pan. Add onions and stir until they soften.  
Add bell peppers, tomato paste, paprika, crushed red pepper, and Artificial Sweetener.  
Stir to mix ingredients. Add chicken and broth. Cover pan and simmer for approximately 45 minutes.  
When the chicken is done, remove it from sauce.  
Spoon yogurt into the sauce and stir through.  
To serve, spoon sauce over chicken and garnish with parsley.