

## PAPRIKAHENDL MIT SPÄTZLE

Organic Chicken Paprikash with Spätzle  
"Paprikás Csirke Nokedlivel"

### INGREDIENTS

#### FROM OUR KITCHEN

1 quart chicken paprikash  
1 quart spätzle  
2 scallions  
fresh chopped parsley  
8 ounces heavy cream

#### FROM YOUR KITCHEN

2 tablespoons butter  
salt and pepper

Austrian cuisine is heavily influenced by all the cultures found within the borders of the former Austrian-Hungarian Empire (1867–1918), which spanned throughout Central Europe. Chicken Paprikash originated among the farmers of southern Hungary, who supplied the peppers from which paprika is made, and two towns in the region — Kaloscsa and Szeged — are well-known for their excellent paprika. "Paprikás Csirke Nokedlivel" is one of the most famous variations on the paprika preparations common to Hungarian tables, which found its place in many Viennese cafés and restaurants.

**1** Empty chicken paprikash container into a large pot. Heat gently on low flame for 20 minutes, stirring occasionally. Take care not to heat too quickly.

**2** Trim and thinly slice scallions, separating whites from greens.

**3** Heat up large frying pan, melt butter and sauté scallion whites until soft (2 minutes).

**4** Add spätzle and heavy cream to the pan. Stir until reduced and creamy.

**5** Plate chicken and spätzle, sprinkle scallion greens over chicken. Sprinkle chopped parsley over spätzle.

*Guten Appetit!*

**MAKES 2 SERVINGS**



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