

WHAT YOU NEED

- 4 chicken thighs
- 2 onions
- 2 garlic cloves
- 2 red peppers (deseeded)
- 4 teaspoons of paprika
- 1 chicken stock cube dissolved in 500ml (2 mugs) of boiling water
- 2 tablespoons of tomato purée

How to Make Paprika Chicken

Serves 4

1



Remove skin from chicken thighs.

2



Peel and chop onion, peel and crush garlic.

3



Wash and chop red peppers.

4



Dissolve stock cube in the boiling water.

5



Add ingredients except rice to oven proof dish. Cook at 200°C/180°C fan for 45min-1hr.

6



Ensure all ingredients including the chicken are fully cooked and piping hot. Serve with boiled rice.