



CHICKEN BREASTS PAPRIKA

- 2 Chicken Breasts
- 1/4 Cup White Wine
- 1 Clove Garlic
- 1 Cup Chicken Stock
- 1 Teaspoon Salt
- 1/2 Tablespoon Flour
- 1/4 Teaspoon Paprika
- 1 1/2 Cups Cream
- 1 Cup Cooked Mushrooms

DIRECTIONS

1. Cut breasts into serving portions and simmer in wine, garlic and stock until tender, about 1 hour.
2. Add salt when almost done.
3. Blend flour with paprika, adding enough cream to make a smooth paste.
4. Add remaining cream to chicken.
5. Stir in flour mixture gradually.
6. Add mushrooms, stir and cook until thickened.
7. Add more seasonings if desired.