

## Chicken Paprikash



### Ingredients

- 1.5kg chicken drumsticks and thighs, bone in
- 1 bulb garlic
- 1 red capsicum, whole
- 1 tbsp butter
- 1 tbsp olive oil
- 1 medium brown onion, thinly sliced
- 3 tbsp paprika (use any combination of hot, smoked or sweet paprika, to your tastes)
- 400g can diced tomatoes
- 1 tsp salt
- 1/2 cup sour cream
- Parsley, chopped, to serve

### Directions

Step 1 – Heat the BBQ to medium heat (180°C) with two zone heat. Ensure the grills are clean. If you are using a charcoal grill, keep at least half of the charcoal grate clear of briquettes or charcoal as a zone of indirect heat. If you are using a gas BBQ, light a burner on one side of the BBQ only. If you are using a Weber Q, set up the BBQ for indirect cooking with a trivet and convection tray.

Step 2 – Remove the chicken from the fridge and season with salt and pepper. Set aside. Cut the top off the garlic bulb, drizzle with a little olive oil and wrap in aluminium foil. Place the wrapped garlic and capsicum away from direct heat or on the trivet and convection tray and close the BBQ lid. Roast the capsicum until the skin chars and the flesh softens slightly and roast the garlic for around 40 minutes. Remove from the BBQ.



Step 3 – Heat a BBQ proof frying pan or skillet on the BBQ over direct heat. Once hot, add the butter and olive oil to the skillet and place the chicken in a single layer, skin side down. Cook the chicken, turning regularly, until browned all over. Remove the chicken from the skillet and set aside.

Step 4 – Add the sliced onion to the pan and sauté, stirring regularly. Meanwhile, squeeze all of the softened garlic from the bulb, and thinly slice the red capsicum, discarding the seeds and core. Add the garlic and capsicum to the pan with the onion.

Step 5 – Add the paprika to the pan and stir through, then add the canned tomatoes. Season with the salt, stir to combine, then add the chicken pieces back into the pan.

Step 6 – Move the skillet away from direct heat or return to the trivet and convection tray. Close the lid of the BBQ and cook the paprikash for around 20 minutes, turning the chicken pieces halfway through the cook time. Ensure the internal temperature of the chicken pieces reaches 75°C.

Step 7 – Remove the chicken from the skillet, stir the sour cream through the sauce and then return the chicken to the pan. Coat the chicken in the sauce, sprinkle with the chopped parsley and serve immediately. Serve with mashed potatoes or buttered noodles.

