

### 3. Kuře na Paprice (Creamy Paprika Chicken with Dumplings) 2025

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#### Creamy Paprika Chicken Kuře na Paprice

4 servings

Ingredients:

Protein:

**1 ½ LB** of chicken breast - skinless and boneless (about 3 – 4 PCS)

**4 TSP** of paprika - adjust if needed

Salt and pepper

Sauce:

**¼ cup** of frying oil - adjust if needed

**1** medium onion - peeled and finely chopped

**1 TBSP** (1/8 stick) of butter

**4 cups** of chicken broth

**2** dry bay leaves (or fresh)

**½ TSP** of ground Allspice

**1 TSP** of dried thyme (or 1 TBSP of fresh finely chopped)

**1 cup** of heavy cream

**5 TBSP** of all-purpose flour

**½ TSP** of salt\*

**½ TSP** of ground pepper

Optional Final Touch:

Whipped cream

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Large Sauce Pan or Medium Pot (about 6 QT)

Wooden Spoon or High-Temperature Silicone Spatula

2 Forks

Small Mixing Bowl (about 1 QT)

Whisk

Directions:

**1. Meat preparation:**

Let's start preparing Creamy Paprika Chicken (Kuře na Paprice) by preparing the chicken.

- 1.1. Make sure that the chicken breasts are properly rinsed under cold water and the unwanted parts are removed.
- 1.2. Do not cut into portions. We are going to cook the whole chicken breasts. Place on a plate.
- 1.3. Evenly cover with **4 TSP** of paprika (the total amount for all the chicken pieces).
- 1.4. Generously salt and pepper.

**2. Sauté:**

- 2.1. Preheat sauce pan on medium-high heat with **¼ cup** of frying oil and add:

**1** medium onion - finely chopped

Sauté with occasional stirring until onions are glossy (about 3 - 4 minutes).

- 2.2. Add:

Chicken breasts from the previous step

Sear the chicken breasts until a light brown sear is reached (about 1 - 2 minutes from each side) while also continuing to stir the onions to make sure nothing burns.

**3. Simmer:**

- 3.1. Add:

**1 TBSP** of butter

**4 cups** of chicken broth

**2** dry bay leaves

**½ TSP** of ground allspice

**1 TSP** of dried thyme

Thoroughly stir, and cover with a lid. Bring to a simmer (about 195°F).

- 3.2. Lower the heat to medium and cook for about 30 minutes with occasional stirring.

**Tip:**

Optionally, add water during stewing to dilute the sauce (if the sauce is thickening too much).

**4. Shred the Chicken Breasts:**

- 4.1. Keep the sauce cooking with occasional stirring.
- 4.2. Remove the chicken from the sauce to the cutting board.
- 4.3. Shred with two forks.
- 4.4. Let rest for the following steps.

**5. Finishing phase:**

- 5.1. Remove and dispose of bay leaves.
- 5.2. Place into a small mixing bowl:

**1 cup** of heavy cream  
**5 TBSP** of flour  
**½ TSP** of salt  
**½ TSP** of ground pepper

Thoroughly stir together with a whisk. Then stir it into the sauce.

- 5.3. Cook without a lid with continuous stirring until the sauce thickens (about 1 - 2 minutes).

**Note:**

If you would like to have your sauce thicker, extend the cooking time for a few minutes until you reach the desired thickness. If you are in a rush and don't want to wait any longer, just simply dust an extra 1 TBSP of flour directly into the sauce, stir, and cook for an additional 1 minute.

- 5.4. Add:

shredded chicken

Cook for an additional 2 - 3 minutes with constant stirring.

5.5. Taste and add salt and/or pepper if needed.

**6. Serve Creamy Paprika Chicken Kuře na Paprice:**

6.1. Taste and add salt and pepper if needed.

6.2. Serve with a scoop of whipped cream and slices of side dumplings or rice or pasta.

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## Side Dumpling

2 regular dumplings or a few more shorter ones, - about 15 - 20 slices (4 servings)

Ingredients:

**2 cups** of white bread \*

**¼ cup** of milk

**2 cups** of bread flour (or all-purpose flour)

**1 TSP** of confectioners' sugar

**2 TSP** of active dry yeasts

**1 TSP** of salt

**1** large egg

**¾ cup** of lukewarm milk - about 90 to 100°F

**1 TSP** of oil (any kind) - adjust if needed

\* Best is to use old bread (even a hard one). This will help you to prevent food waste and goes hand-in-hand with reaching better results.

Tools:

Measuring Spoons & Measuring Cups

Chef's Knife & Cutting Board

Medium Mixing Bowl (about 3 - 4 QT)

Silicone Spatula

Kitchen Mixer with Hook Attachment or Large Mixing Bowl

Whisk

Plastic Wrap

Bowl Scraper or Silicone Spatula

Kitchen Towel

Large Brazier Pot or Large Sauce Pot (at least 8 QT or preferably 12 QT) \*

Skimmer or 2 Regular Turners

Food Thermometer

Fork

Silicone Brush

\* (If you don't have a pot of that size, use the biggest one you can find and split the dough into 2 or more shorter ones).

**Directions:**

**Already prepared:**

**1. Bread:**

1.1. Cut bread into dice (about ½ - 1”) and place into a medium mixing bowl (measure about 2 cups of diced bread or use even more -- up to 3 cups).

1.2. Add:

**¼ cup** of milk

Fold together using a spatula.

1.3. Place aside for a later step.

**2. Dumpling dough:**

2.1. Place into a kitchen mixer with hook attachment:

**2 cups** of flour

**1 TSP** of confectioners’ sugar

**2 TSP** of active dry yeasts

**1 TSP** of salt

Briefly stir with a whisk just enough to combine all ingredients (about 1 minute).

2.2. Add:

**1** large egg

**¾ cup** of lukewarm milk

Knead on low speed until all ingredients are partially incorporated (about 1 - 2 minutes).

2.3. Increase the speed to medium-high and knead until the dough is formed (about 1 - 2 minutes).

2.4. Then add:

Bread soaked in milk (from step 1 including excess liquid)

Knead at a slow speed until nicely combined (about 1 minute).

### 3. Rising the dough:

- 3.1. Remove the bowl from the mixer and cover it with plastic wrap (make some holes to let the dough breathe).
- 3.2. Let it rise in a warm place until it has doubled in size (about 2 - 3 hours).

#### Start here:

### 4. Shaping:

- 4.1. Split the dough into 2 or more parts based on your preference and also the diameter of your pot (future dumplings). Shorter dumplings will be easier to cook and manipulate.
- 4.2. On a lightly floured surface, form each piece into each dumpling by rolling with your hands. The thickness of the dumpling is up to you. However, I would recommend a diameter of about 2 ½" (the dumpling will significantly expand during cooking).
- 4.3. Place the shaped dumpling on a lightly floured cutting board, lightly flour the top of the dumpling, and let rest for about 15 -30 minutes while covered with a dish towel.

**Note:** Extending the rising time may result in over-proofed dumplings that can complicate the cooking process (dumplings may not hold together well)

### 5. Cooking:

- 5.1. Meanwhile, fill a large pot with water to ½ capacity, cover with a lid, and bring to a boil on high heat.
- 5.2. Carefully slip the dumplings down into the boiling water, cover with a lid, and cook until fully cooked. The internal temperature should be at least 165°F (about 6 - 9 minutes from each side – depending on the thickness and density of the dumplings). Turn the dumpling carefully using two forks, with a large turner or any other method.
- 5.3. Carefully remove the cooked dumplings from the water using a skimmer or two large turners.
- 5.4. Then, penetrate each dumpling in several places with a fork and brush with **1 TSP** of oil to prevent it from drying out.
- 5.5. Let them rest for about 5 minutes (or until fully cooled). Serve sliced with the sauce of your choice.

**Tips:**

- Do you want to make the dumpling process a little easier? Make 2 or 3 short dumplings instead of one long dumpling. It will be easier to manipulate them in the pot.
  - If you have already prepared your dumpling ahead of time, it is easiest to reheat individual slices in the microwave at the time of serving; or you can use any steam pot. Either way, they will quickly become warm and steamy.
  - You can also freeze your dumplings (whole or sliced) for later use (they stay great in the freezer for up to a half year. It is best to slice the dumpling before freezing for faster defrosting.
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