

## Hungarian Chicken

### Ingredients:

4 Tbsp.	olive oil
2	chicken fryers, cut into frying pieces
1 1/2 tsp.	salt
1 1/2 tsp.	oregano or marjoram
1 tsp.	Italian seasoning
2 tsp.	Hungarian paprika (I use Madras™)
2 Tbsp.	flour
2 cups	onions, sliced
1 lb. fresh	mushrooms, remove stem and membrane, peel, slice
2 Tbsp.	tomato paste
1–10 oz. can	Rotel™
1/2 cup dry	red wine
1/2 tsp. dry	minced onion
2 Tbsp.	parsley, chopped
2–3 Tbsp.	whipping cream
1 Tbsp.	cornstarch

### Method:

Preheat conventional oven to 350°, convection to 325°.

Spray a large pot with Pam™ and heat oil.

Put chicken pieces on plastic on your counter and sprinkle with seasoning and flour. Put backs and legs in pot first, then breasts. Sauté chicken parts until golden brown.

Add the onions, mushrooms and spread on the tomato paste. Add Rotel™, wine and garlic and bring to a boil. (Up to this point, recipe can be made ahead, just refrigerate until ready to complete cooking.)

Bring mixture to boil again, cover and place in oven for 25 to 30 minutes. When done, take meat out and put on a serving dish. Using a slotted spoon, place vegetables on top of meat and sprinkle with parsley.

Mix cream and cornstarch together and add to gravy. Stir and bring to a boil. Simmer one minute. Serve sauce in separate dish.

**Hint:** *If you do not like the chicken spicy hot, use one 16 oz. can of tomatoes in thick tomato purée instead of the Rotel™.*