



# Pilecí paprikaš

## *Ingredients (serves 4-6)*

1 tbsp sunflower oil, 3 peppers (1 mixed red and yellow), 2 onions, 1 garlic clove, ca. 1 kg chicken (cut into pieces, you definitely should use at least some parts with skin and bone), 1 tsp salt, 1/2 tsp pepper, 2 tsp paprika powder, 1 tap marjoram, 100 ml white wine, ca. 400 ml chopped tomatoes, 1 chicken bouillon cube

## *How to*

Heat sunflower oil. Add chopped peppers, onions, garlic clove. Stir occasionally, fry until softened. Add chicken. Fry from both sides. Add salt, pepper, paprika powder, marjoram, wine, chopped tomatoes. Stir. When it starts to boil, add hot water, just enough to cover all meat, and the bouillon cube. Stir, cover, reduce heat, cook on low heat for 1-1.15 hours, stirring occasionally.

Serve with any short noodles of your choosing, or with boiled or mashed potatoes, I made some German Spätzle to go with it.