Paprika Chicken

One of my easy, quick, and well-received main dishes! It's been an easy go-to standby recipe as a newlywed, and then with babies and young children. It goes well with a variety of side dishes such as fruit salad, cooked and buttered broccoli and carrots or other veggies such as cauliflower rice.

1 onion, sliced into thin wedges

2 +Tbs. butter

3-4 boneless skinless chicken breasts

Lots of paprika

Salt & pepper to taste

Brown sliced onion in a skillet with butter over medium heat. When onions are golden brown, remove onions to a plate and add chicken and additional butter to the pan.

Cook over medium heat with a lid over the chicken for a few minutes, and then flip to cook the other side.

Sprinkle lots of paprika and salt & pepper on each side and continue flipping every couple of minutes, covering with a lid in between. This keeps the chicken moist, and if you're starting with frozen chicken, it cooks faster as the heat is trapped under the lid.

Check whether chicken is fully cooked by making a small slit in chicken. There should be no pink. Sprinkle with more paprika if desired. Cut into bite-sized pieces. If you have a cast iron pan, this is a great surface for cutting the chicken, If you use a non-stick pan, remove to a plate and cut. Combine with browned onions and serve.