

# Chicken or Turkey Goulash

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  2 h

Serves:  4

No Allergens

**Preference:** Meat

Cooked onions, chicken or turkey nuggets, and potatoes. Comfort in a bowl!

**Difficulty:** Easy

**Occasion:** Passover

**Diet:** Gluten Free, Paleo, Low

Fat, Sugar Free

**Source:** The Heimishe

Kitchen (Nitra Cookbook)

**Cuisines:** Ashkenazi

## Ingredients (7)

### Main ingredients

- 1 large onion, chopped
- 2 tablespoons chicken fat or oil
- 1 pound chicken nuggets or turkey stew
- 6 large potatoes, quartered

1 cup water

1/2 teaspoon salt

1 teaspoon paprika (*optional*)

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## Start Cooking

### Make the Goulash

1. Sauté onion until transparent.
2. Add chicken or turkey and sauté for 15–20 minutes, stirring occasionally.
3. Add remaining ingredients and bring to a boil. Simmer, covered, for one and a half hours until tender, adding small amounts of water if necessary.

### Credit

Photography and Styling by Sarah Braun