

# Shabbos with Yussi - Chicken Paprikash

Recipe By Yussi Weisz



Cooking and Prep:   
2.5 h

Serves:  2

Contains:  

Preference: Meat

Difficulty: Medium

Source: Kosher.com

Exclusive

Cuisines: Ashkenazi

Ever wonder what your favorite Kosher.com hosts are actually cooking for their own dinner? Watch Yussi cook up a family favorite — his twist on the classic Hungarian dish, Chicken Paprikash. Some seasoned roasted potatoes and toasted farfel are the perfect sides to complete this delicious meal.

Yussi Weisz is the owner of Snaps Kosher in Lakewood, NJ, where he serves classic, tasty Jewish food. Want to see more? [Click here for more Shabbos with Yussi videos!](#)

## Ingredients (22)

### Chicken Paprikash

- 1/2 white onion, peeled and chopped
- 8 cloves garlic, peeled
- 3 tablespoons oil

- 1 tablespoon garlic powder
- 1 tablespoon salt
- 1 teaspoon pepper
- liberal coating of paprika
- 3 chicken legs
- 2 Idaho potatoes, peeled and chopped
- 2 red potatoes, peeled and chopped
- 1 sweet potato, peeled and chopped
- 1/2 Spanish onion, peeled and chopped

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## Farfel

- 3 tablespoons oil
- 1 (8-ounce) package **Gefen Israeli Couscous** (ptitim)
- 2/3 cup water
- 2 tablespoons salt
- 1/2 teaspoon white pepper
- 2 tablespoons garlic powder

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## Tomatoes

- 1 package mixed cherry tomatoes
  - Bartenura Olive Oil** to coat tomatoes
  - pinch of salt
  - pinch of pepper
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## Start Cooking

### Chicken Paprikash

1.)

In a large pan, heat three tablespoons oil.

2. Add onions and garlic and saute until translucent on medium flame, stirring intermittently.
3. Add your chicken legs skin side down with potatoes, salt, pepper, garlic powder, and lots of paprika.
4. Raise flame for five to seven minutes to allow chicken skin to crisp but not burn.
5. Lower flame, add 1/2 cup water to pot, cover, and let simmer on low flame for an hour and a half.

### **Farfel**

1. In a separate pot, heat three tablespoons of oil.
2. Add couscous to the pot and allow to brown for two to three minutes or until you see it color.
3. Add water, salt, white pepper, and garlic powder.
4. Let it simmer on low flame until water is absorbed. If the farfel is still too hard, you can add more water and let it simmer longer.

### **Cherry Tomatoes**

1. Lay tomatoes in a single layer on a lined sheet pan.
2. Coat with olive oil mix so that all tomatoes are coated. Sprinkle with salt and pepper.
3. Roast in preheated oven at 375 degrees for 15-18 minutes