Austrian cuisine is heavily influenced by all the cultures found within the borders of the former Austrian-Hungarian Empire (1867–1918), which spanned throughout Central Europe. Chicken Paprikash originated among the farmers of southern Hungary, who supplied the peppers from which paprika is made, and two towns in the region—Kalocsa and Szeged—are well-known for their excellent paprika. "Paprikás Csirke Nokedlivel" is one of the most famous variations on the paprika preparations common to Hungarian tables, which found its place in many Viennese cafés and restaurants.

1. Empty chicken paprikash container into a large pot. Heat gently on low flame for 20 minutes, stirring occasionally. Take care not to heat too quickly.

2. Trim and thinly slice scallions, separating whites from greens.

3. Heat up large frying pan, melt butter and sauté scallion whites until soft (2 minutes).

4. Add spätzle and heavy cream to the pan. Stir until reduced and creamy.

5. Plate chicken and spätzle, sprinkle scallion greens over chicken. Sprinkle chopped parsley over spätzle.

Guten Appetit!

MAKES 2 SERVINGS

INGREDIENTS

FROM OUR KITCHEN
1 quart chicken paprikash
1 quart spätzle
2 scallions
fresh chopped parsley
8 ounces heavy cream

FROM YOUR KITCHEN
2 tablespoons butter
salt and pepper