

# Chicken Paprikash Over Noodles

Publix Aprons  
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*1 bag (12 ounce) egg noodles*  
*1 package (3 ounce) shallots, thinly sliced*  
*6 cloves fresh garlic, coarsely chopped*  
*1 bunch (1 cup) Italian parsley, coarsely chopped and divided*  
*2 pounds boneless/ skinless chicken thighs*  
*1 1/2 teaspoons Kosher salt, divided*  
*1 teaspoon pepper, divided*  
*1 tablespoon olive oil*  
*3 tablespoons paprika*  
*2 cups spicy pasta sauce*  
*3 tablespoons red wine vinegar*  
*2 tablespoons unsalted butter*  
*1 cup plain whole milk yogurt, divided*

In a large stockpot, bring water to a boil for the noodles.

Season the chicken with one teaspoon of salt and 1/2 teaspoon of pepper.

Preheat a large saute' pan on medium-high for 2 to 3 minutes. Pour the oil in the pan. Add the chicken. Cook for 3 to 4 minutes on each side or until browned. Add the shallots, garlic and paprika. Cook for 2 to 3 minutes or until fragrant.

Add the pasta sauce and the vinegar. Cover. Reduce the heat to low. Simmer for 15 to 18 minutes and until the chicken is 185 degrees (for shredding).

Meanwhile, cook the noodles following the package directions. Drain well. Return the noodles to the pot. Add the butter, 3/4 cup of parsley and the remaining 1/2 teaspoon each of salt and pepper. Stir until the butter is melted.

Remove the pan from the heat. Lightly shred the chicken. Stir in one-half cup of the yogurt.

Divide the noodles evenly among the serving plates. Top with even amounts of the chicken mixture and the remaining yogurt. Sprinkle with the remaining 1/4 cup of parsley.

Serve.

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Per Serving (excluding unknown items): 593 Calories; 41g Fat (58.7% calories from fat); 12g Protein; 54g Carbohydrate; 8g Dietary Fiber; 98mg Cholesterol; 2877mg Sodium. Exchanges: 2 1/2 Grain(Starch); 0 Lean Meat; 2 Vegetable; 8 Fat; 0 Other Carbohydrates.