

Mira's paprika pan.

Ingredients:

150 g. bacon
200 g. cocktail sausages
400 g. chicken breast
2 red peppers
2 tbsp. sweet paprika
1 tsp. smoked paprika
3 dl. whipping cream / cremefine whipping
2 tbsp. Concentrated tomato puree
Salt and pepper
Rice

Preparation:

Cut bacon into squares

Cut the chicken breast into smaller pieces

Cut the peppers into strips

Fry bacon, sausages and peppers and then set aside.

Fry the chicken breast and sprinkle with paprika. Fry further and add cream as well as tomato puree and bring to a boil. After that, it should simmer for 15 - 20 minutes.

Put the mixture with bacon, sausages and pepper into the chicken mixture and heat it through.

Taste with salt and pepper

Sprinkle it all with thyme

Serv with boiled rice