Paprika Potatoes

Ingredients:
4 large potatoes, peeled, cooked and quartered
1/2 teaspoon paprika
3 tablespoons butter

Directions:
1. In a large skillet, slowly sauté potatoes in butter until golden brown, about 10-15 minutes. Sprinkle with paprika.

Website URL:  https://www.tasteofhome.com/recipes/paprika-potatoes/

Dark Chocolate Ice Cream with Paprika & Agave

Ingredients:
1 cup whole milk 1/2 cup agave nectar
Dash salt 2 large eggs
1 teaspoon Hungarian paprika 2 cups heavy whipping cream
1-1/2 teaspoons vanilla extract 8 ounces bittersweet chocolate, melted and cooled

Directions:
1. In a small heavy saucepan, heat milk and agave nectar until bubbles form around sides of pan. In a small bowl, whisk the eggs, paprika and salt. Stir in chocolate. Whisk in a small amount of hot milk mixture. Return all to the pan, whisking constantly.
2. Cook and stir over low heat until mixture is thickened and coats the back of a spoon. Quickly transfer to a bowl; place in ice water and stir for 2 minutes. Stir in cream and vanilla. Press waxed paper onto surface of custard. Refrigerate for several hours or overnight.
3. Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer’s directions. When ice cream is frozen, transfer to a freezer container; freeze for 2-4 hours before serving.

Website URL:  https://www.tasteofhome.com/recipes/dark-chocolate-ice-cream-with-paprika-agave/
Zippy Paprika Chicken

**Ingredients:**

- 2 tablespoons paprika
- 1 to 2 tablespoons Southwest marinade mix
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 4 boneless skinless chicken breast halves

- 2 tablespoons olive oil
- 1/4 cup water
- 2 tablespoons soy sauce
- 5 teaspoons lemon juice
- 1/2 cup sour cream

**Directions:**

1. In a large resealable plastic bag, combine the paprika, marinade mix, salt and pepper; add chicken. Seal bag and shake to coat; refrigerate for 10 minutes.

2. In a large skillet, cook chicken in oil over medium heat for 5-6 minutes on each side or until a thermometer reads 170°. Remove and keep warm.

3. Add the water, soy sauce and lemon juice to skillet; cook for 1-2 minutes, stirring to loosen browned bits. Remove from the heat; stir in sour cream until blended. Serve with chicken.

Website URL:  https://www.tasteofhome.com/recipes/zippy-paprika-chicken/

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Paprika Salad Dressing

**Ingredients:**

- 1/2 cup sour cream
- 2 tablespoons steak sauce
- 1/2 teaspoon paprika
- 1/8 teaspoon hot pepper sauce

- 1/4 cup mayonnaise
- 1/4 teaspoon salt
- 1/4 teaspoon celery seed
- Torn salad greens

**Directions:**

1. In a small bowl, combine the first seven ingredients with a wire whisk. Serve over salad greens. Refrigerate leftovers.

Website URL:  https://www.tasteofhome.com/recipes/paprika-salad-dressing/