

## Paprika Potatoes

### Ingredients:

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

### Directions:

1. In a large skillet, slowly saute 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	2 tablespoons olive oil
1 to 2 tablespoons Southwest marinade mix	1/4 cup water
1/8 teaspoon salt	2 tablespoons soy sauce
1/8 teaspoon pepper	5 teaspoons lemon juice
4 boneless skinless chicken breast halves	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/>

## Paprika Salad Dressing

### Ingredients:

1/2 cup sour cream	1/4 cup mayonnaise
2 tablespoons steak sauce	1/4 teaspoon salt
1/2 teaspoon paprika	1/4 teaspoon celery seed
1/8 teaspoon hot pepper sauce	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/>