



Chicken Mushroom Stroganoff

Introduction

Chicken Mushroom Stroganoff is a creamy and flavorful dish that combines tender chicken, earthy mushrooms, and a rich sauce, all served over a bed of noodles or rice. This comforting meal is perfect for busy weeknights and will satisfy your cravings for something hearty and delicious. Easy to prepare and made with simple ingredients, this recipe is sure to become a favorite in your household.

Detailed Ingredients with measures

- Chicken breast: 1 pound, cut into bite-sized pieces
- Mushrooms: 8 ounces, sliced
- Onion: 1 medium, finely chopped
- Garlic: 2 cloves, minced
- Chicken broth: 1 cup
- Heavy cream: 1 cup
- Olive oil: 2 tablespoons
- Worcestershire sauce: 1 tablespoon
- Soy sauce: 1 tablespoon
- Paprika: 1 teaspoon
- Salt: to taste
- Pepper: to taste
- Egg noodles or rice: for serving

Prep Time

Approximately 10 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: Serves 4 people



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Detailed Directions and Instructions

Step 1: Prepare the Chicken

Slice the chicken breasts into thin strips. Season them with salt and pepper.

Step 2: Cook the Chicken

In a large skillet, heat butter over medium-high heat. Add the chicken strips and cook until browned and cooked through, approximately 5-7 minutes. Remove the chicken from the skillet and set aside.

Step 3: Sauté the Mushrooms and Onions

In the same skillet, add more butter if needed. Sauté sliced mushrooms and diced onions until they are softened and lightly browned, about 5-7 minutes.

Step 4: Add Garlic and Seasonings

Stir in minced garlic, thyme, and paprika. Cook for 1-2 minutes until fragrant.

Step 5: Make the Sauce

Sprinkle the flour over the mushroom mixture and stir to combine. Gradually pour in the chicken broth and stir until the mixture is smooth. Bring to a simmer, allowing it to thicken.

Step 6: Incorporate Sour Cream

Reduce the heat to low and stir in the sour cream until well combined.

Step 7: Return Chicken to the Skillet

Add the cooked chicken back into the skillet, stir to coat in the sauce, and heat

through.

Step 8: Serve

Serve the chicken mushroom stroganoff over your choice of noodles, rice, or even mashed potatoes.

Notes

Note 1: Chicken Options

You can use chicken thighs instead of chicken breasts for a richer flavor.

Note 2: Mushroom Varieties

Feel free to use a mix of mushrooms, like cremini and shiitake, for added depth.

Note 3: Gluten-Free Option

To make this recipe gluten-free, substitute all-purpose flour with cornstarch or a gluten-free flour blend.

Note 4: Storage

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or microwave.



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Cook techniques

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