



# Creamy Chicken Stroganoff

## Introduction

Creamy Chicken Stroganoff is a delightful twist on the classic beef stroganoff. This comforting dish combines tender chicken strips with a rich and creamy sauce, making it a perfect meal for busy weeknights. With a cooking time of just 30 minutes, you can have a satisfying dinner on the table in no time. Serve it over noodles or rice for a complete and hearty meal that the whole family will love.

## Detailed Ingredients with measures

2 tablespoons butter  
1 lb chicken breast, cut into strips

1 medium onion, diced  
2 cups mushrooms, sliced  
2 cloves garlic, minced  
1 teaspoon paprika  
1 tablespoon flour  
1 cup chicken broth  
1 cup sour cream  
1 tablespoon Worcestershire sauce  
Salt and pepper to taste  
Fresh parsley for garnish (optional)

## **Prep Time**

10 minutes

## **Cook Time**

20 minutes

## **Total Time**

30 minutes

## **Yield**

4 servings

## Directions

1. Heat butter in a large skillet over medium heat. Add chicken strips, season with salt and pepper, and cook until browned. Remove and set aside.
2. In the same skillet, sauté onions and mushrooms until softened. Add garlic and paprika, cooking for 1 minute.
3. Sprinkle flour over the mixture, stir, and cook for 1 minute. Gradually pour in chicken broth, stirring to combine.
4. Reduce heat to low, add sour cream and Worcestershire sauce, and stir until smooth.
5. Return chicken to the skillet and simmer for 5-7 minutes, or until the sauce thickens and the chicken is fully cooked.
6. Serve over cooked noodles or rice and garnish with parsley if desired.

## Detailed Directions and Instructions

### Step 1: Prepare the Chicken

Heat butter in a large skillet over medium heat. Add the chicken strips and season them with salt and pepper. Cook the chicken until it is browned on all sides. Once cooked, remove the chicken from the skillet and set it aside.

See also [Goopy Mozzarella Biscuit Bombs](#)

### Step 2: Sauté Vegetables

In the same skillet, add diced onions and sliced mushrooms. Sauté them until they are softened. Once they are ready, add minced garlic and paprika to the skillet, cooking for an additional minute to release their flavors.

**Step 3: Add Flour and Broth**

Sprinkle flour over the onion and mushroom mixture in the skillet. Stir well and cook for one minute to eliminate the raw flour taste. Gradually pour in the chicken broth while stirring to combine the ingredients smoothly.

**Step 4: Incorporate Cream and Sauce**

Reduce the heat to low. Add sour cream and Worcestershire sauce into the mixture and stir until it is well blended and smooth.

**Step 5: Combine Chicken and Simmer**

Return the cooked chicken back to the skillet. Allow the dish to simmer for 5 to 7 minutes, or until the sauce thickens and the chicken is fully cooked through.

**Step 6: Serve and Garnish**

Serve the creamy chicken stroganoff over cooked noodles or rice. If desired, garnish the dish with fresh parsley for an added touch of flavor and presentation.

## Notes

**Serving Suggestions**

This dish pairs well with a side of bread or a light salad for a complete meal.

**Storage Instructions**

Leftover stroganoff can be stored in an airtight container in the

refrigerator for up to 3 days. Reheat gently on the stovetop or in the microwave.

### **Possible Variations**

You can add vegetables such as bell peppers or green peas for added color and nutrition. For a richer flavor, consider using heavy cream instead of sour cream.

See also [Cabbage Fritters Recipe](#)

## **Cook techniques**

### **Sautéing**

Sautéing is a cooking technique where food is cooked quickly in a small amount of fat over relatively high heat. In this recipe, onions and mushrooms are sautéed until softened, enhancing their flavors.

### **Deglazing**

Deglazing involves adding a liquid to a hot pan to lift the fond (brown bits) stuck to the bottom. This step, when chicken broth is added after cooking the vegetables, enriches the sauce with added flavors.

### **Simmering**

Simmering is cooking food gently in liquid just below boiling point. After adding the chicken back into the sauce, simmering allows the flavors to meld and the sauce to thicken, ensuring the chicken is fully cooked.

### **Garnishing**

Garnishing adds a finishing touch to a dish, enhancing its visual appeal

and flavor. In this recipe, fresh parsley can be sprinkled on top for added color and freshness when serving.

## FAQ

### **Can I use other types of meat besides chicken?**

Yes, you can substitute turkey, beef, or even tofu for a vegetarian option. Adjust cooking times accordingly.

### **What can I serve with creamy chicken stroganoff?**

This dish pairs well with egg noodles, rice, or mashed potatoes as a side.

### **How can I make this dish lighter?**

You can use low-fat sour cream or Greek yogurt as a substitute, and reduce the amount of butter used.

### **Can I make this dish ahead of time?**

Yes, you can prepare the stroganoff in advance and reheat it gently on the stove. Be mindful that the sauce may thicken upon cooling; you can add a little chicken broth to loosen it.

### **What type of mushrooms should I use?**

Common choices include button mushrooms, cremini, or shiitake. Each type provides a different flavor profile, so choose based on your preference.

See also [Hamburger Potato Casserole](#)

## Conclusion

Creamy Chicken Stroganoff is a delightful and satisfying dish that is perfect for a weeknight dinner or a special occasion. Its rich flavors, creamy texture, and simplicity make it a favorite among many. With just a few ingredients and a quick cooking time, it's an excellent option for anyone looking to whip up a delicious meal in under 30 minutes.

## More recipes suggestions and combination

### **Beef Stroganoff**

Replace chicken with thinly sliced beef for a classic beef stroganoff, perfect served over egg noodles or mashed potatoes.

### **Vegetarian Mushroom Stroganoff**

Use a variety of mushrooms and replace the chicken with hearty vegetables such as zucchini and bell peppers, making it a vegetarian delight.

### **Pasta Primavera**

Incorporate seasonal vegetables like bell peppers, asparagus, and peas, mixing them with the creamy sauce for a vibrant, colorful dish.

### **Chicken Paprikash**

Add bell peppers and replace half the sour cream with a bit of yogurt for tang and use paprika more liberally for a different flavor profile.

### **One-Pot Chicken and Rice**

Combine the stroganoff sauce with rice in the skillet for an all-in-one meal, allowing the rice to absorb those wonderful flavors.

### **Slow Cooker Chicken Stroganoff**

Throw all the ingredients into a slow cooker and let it simmer for several hours for a hands-off dinner solution that's just as tasty.