



Easy Creamy Chicken Stroganoff Recipe

A Cozy Kitchen Memory

I first had stroganoff at my friend Anya's house. Her grandma was visiting from a faraway place. The smell from her kitchen was incredible. It was warm and rich. I had never tasted anything like it.

I went home and tried to make my own version. My first try was a bit of a mess. I used far too much pepper. We all coughed at the dinner table. I still laugh at that.

Why We Spice the Chicken First

Let's talk about that first step. We coat the chicken in all those spices.

This is not just for flavor. It helps create a tasty, golden crust on the meat.

That crust is where the magic starts. It adds so much depth to the final dish. This matters because good food is built layer by layer. Every step adds its own little hug of flavor.

The Secret to a Silky Sauce

The heart of this dish is its creamy sauce. We make it with butter and flour first. This is called a roux. It thickens the sauce beautifully.

Then we stir in the sour cream at the very end. This keeps it smooth and tangy. Doesn't that smell amazing? *Fun fact: The original stroganoff was made with beef, not chicken!* What is your favorite thing to eat with a creamy sauce?

Bringing It All Together

Now, we add the chicken back to the pan. Don't forget those juices on the plate. They are pure flavor. Let everything simmer together until it's cozy and thick.

This is when the kitchen feels like home. The sauce bubbles softly. The smell fills the whole house. It tells everyone that a good meal is coming.

A Dish for Sharing

I love serving this over soft egg noodles. They hold the sauce so well. A little green parsley on top makes it pretty. This makes the meal feel special.

This matters because sharing food is about love. It is a way to care for

people. Do you have a family recipe that makes you feel this way? I would love to hear about it.



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Ingredients:

Ingredient	Amount	Notes
chicken breasts	1 pound	cut into 1-inch chunks
garlic powder	1 teaspoon	
onion powder	1 teaspoon	
paprika	1/2 teaspoon	
cayenne pepper	1/4 teaspoon	
kosher salt	1/2 teaspoon	
ground black pepper	1 teaspoon	
olive oil	4 tablespoons, divided	
onion	1 small	diced
garlic	3 cloves	minced
baby bella mushrooms	2 cups	sliced
unsalted butter	4 tablespoons	
all-purpose flour	4 tablespoons	
chicken broth	2 cups	
Worcestershire sauce	1 tablespoon	
sour cream	1/3 cup	
egg noodles		cooked, for serving
parsley		for garnish



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My Cozy Chicken Stroganoff Story

I have always loved a good, creamy stroganoff. It feels like a hug from the inside. My version uses tender chicken, which is so quick to cook. It's perfect for a busy weeknight.

See also [Norwegian Lefse](#)

This recipe reminds me of my grandson. He always hovers near the stove when I make it. The smell of mushrooms and onion cooking is just wonderful. It makes the whole house feel warm and happy.

Let's get our ingredients ready. This part is important. It makes the cooking go so smoothly. I still laugh at the time I forgot to measure my spices first. What a mess that was!

Ingredients

- 1.5 lbs chicken breast, cut into chunks
- 1 tsp paprika
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- Salt and black pepper to taste
- 1 tbsp olive oil
- 1 medium onion, diced
- 2 cloves garlic, minced
- 8 oz mushrooms, sliced
- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1.5 cups chicken broth
- 1 tbsp Worcestershire sauce

- 1/2 cup sour cream
- 12 oz egg noodles, cooked
- Fresh parsley, chopped (for garnish)

Instructions

Step 1: First, let's get our chicken ready. Put the chunks in a bowl. Sprinkle all those lovely spices right over the top. Give it a good mix with your hands. I love the color the paprika gives it.

Step 2: Now, heat some oil in your big skillet. Carefully add the chicken. We just want to brown the outside for now. (A hard-learned tip: don't crowd the pan, or it will steam!). This brings out so much flavor.

Step 3: In that same pan, we cook our onion and garlic. Doesn't that smell amazing? It's the start of something good. Then toss in your sliced mushrooms. They will get nice and brown.

Step 4: Time for the magic! Stir in the butter until it melts. Then sprinkle the flour over everything. Keep stirring until you can't see any white powder. This is what will make our sauce thick and creamy.

Step 5: Slowly pour in the chicken broth and Worcestershire sauce. It will bubble up nicely. Add the chicken back into the pan. Let it all simmer together until the sauce thickens. It's almost ready!

Step 6: Turn off the heat. This is the secret step. Stir in the sour cream off the heat. This keeps it from curdling. You will see it turn into the creamiest sauce. What is your favorite cozy meal to make? Share below!

Step 7: Serve your beautiful stroganoff over hot egg noodles. A sprinkle of fresh parsley makes it look so pretty. It adds a little fresh taste, too. Dinner is served, my dear.

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: 6 servings

Category: Dinner

Let's Shake Things Up!

This recipe is like a good friend. It's always there for you. But sometimes, it's fun to dress it up a little. Here are some playful twists we can try together.

The Veggie Lover: Swap the chicken for hearty portobello mushrooms. They have such a meaty texture. It's wonderfully filling and so good.

See also [Easy Juicy Crockpot Chicken Recipe](#)

The Spicy Kick: Add a extra pinch of cayenne and some diced jalapeños. It gives the creamy sauce a little wake-up call. My grandson loves it this way.

The Spring Garden: Stir in a handful of fresh peas at the very end. Their sweet pop is a delight. It makes the whole dish feel bright and new.

Which one would you try first? Comment below!

Serving Your Masterpiece

A great meal is about more than just the main dish. It's about the whole plate. Think about colors and textures. It makes dinner feel extra special.

I love to serve my stroganoff with buttery egg noodles. A simple green salad on the side is perfect. The crisp lettuce is a nice change from the creamy sauce. Some crusty bread is great for soaking up every last bit.

For a drink, a cold glass of apple cider is lovely. It's sweet and tangy. For the grown-ups, a chilled glass of white wine pairs beautifully. It cuts through the richness so well.

Which would you choose tonight?



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Keeping Your Stroganoff Cozy for Later

Let's talk about storing this lovely dish. It keeps well in the fridge for three days. Just pop it in a sealed container. You can also freeze it for up to three months.

I like to freeze it in single portions. This makes a quick lunch for busy days. Thaw it in the fridge overnight before reheating. I once reheated it too fast on the stove. The sauce broke and looked a bit grainy.

Now I reheat it gently over low heat. A splash of broth helps loosen the sauce. Stir it often until it's warm all the way through. Batch cooking like this saves you time later. It means a good meal is always close by.
Have you ever tried storing it this way? Share below!

Simple Fixes for Common Stroganoff Hiccups

Is your sauce too thin? Let it simmer a few minutes longer. The flour needs time to thicken the broth. A thin sauce just needs a little more patience.

Is your sauce too thick? This is an easy one to solve. Just stir in a little more chicken broth. I remember when I made my first roux. I was so worried I would burn the flour.

Getting this right builds your cooking confidence. Is your chicken a bit dry? You might have cooked it too long at the start. We only brown it first. It finishes cooking in the creamy sauce. This gentle cooking keeps the chicken tender and juicy. Understanding these steps makes the

flavor so much better. **Which of these problems have you run into before?**

Your Stroganoff Questions, Answered

Q: Can I make this gluten-free? A: Yes! Just use your favorite gluten-free flour blend. It works just as well to thicken the sauce.

See also Spicy Creole Chicken Delight

Q: Can I make it ahead of time? A: Absolutely. Make the full dish, but wait to add the sour cream. Stir it in when you reheat.

Q: I don't have mushrooms. What can I use? A: You can leave them out. The dish will still be wonderfully creamy and tasty.

Q: Can I double the recipe? A: You sure can. Just use your biggest pot or skillet. *Fun fact: The original Stroganoff was a Russian recipe from the 1800s!*

Q: Is the cayenne pepper very spicy? A: It just adds a little warmth. You can use less or skip it if you like. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this creamy chicken stroganoff. It is a hug in a bowl for your family. Cooking for people is a way to show you care.

I would be so happy to see your creation. Share a picture of your cozy dinner table. Your stories and photos always make my day. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[Stovetop](#)



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Courses: [Main Course](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **25 minutes**

Rest time:



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Total time: **40 minutes**



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Servings: **6 servings**



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Calories: **619 kcal**

Best Season: Summer

Description

A quick and comforting weeknight dinner featuring tender chicken and

mushrooms in a rich, creamy sauce served over egg noodles.

Ingredients

- ▢ 1 pound chicken breasts, cut into 1-inch chunks
- ▢ 1 teaspoon garlic powder
- ▢ 1 teaspoon onion powder
- ▢ 1/2 teaspoon paprika
- ▢ 1/4 teaspoon cayenne pepper
- ▢ 1/2 teaspoon kosher salt
- ▢ 1 teaspoon ground black pepper
- ▢ 4 tablespoons olive oil, divided
- ▢ 1 small onion, diced
- ▢ 3 cloves garlic, minced
- ▢ 2 cups sliced baby bella mushrooms
- ▢ 4 tablespoons unsalted butter
- ▢ 4 tablespoons all-purpose flour
- ▢ 2 cups chicken broth
- ▢ 1 tablespoon Worcestershire sauce
- ▢ 1/3 cup sour cream
- ▢ Cooked egg noodles
- ▢ parsley, for garnish

Instructions

1. In a medium bowl, mix together the chicken, garlic powder, onion powder, paprika, cayenne pepper, salt and pepper. Set aside.
2. In a large skillet, over medium heat, heat 2 tablespoons of oil until shimmering. Cook the chicken just until the outside is browned (you will finish cooking it later), working in batches if necessary. Transfer to a clean plate.

3. To the now-empty skillet, heat the remaining 2 tablespoons of oil until shimmering. Add the onion and cook until softened. Add the garlic and cook until fragrant, about a minute.
4. Add the mushrooms and cook until browned. Stir in the butter until melted, scraping up any brown bits. Add the flour and stir until no lumps remain.
5. Pour in the chicken broth, followed by the Worcestershire sauce. Add the chicken along with any juices. Bring to a boil. Reduce the heat and let simmer until thickened.
6. Stir in the sour cream until incorporated and creamy.
7. Serve hot over cooked egg noodles and garnish with fresh parsley.

Notes

For a richer sauce, you can use heavy cream instead of sour cream. If the sauce is too thick, thin it out with a little extra chicken broth.

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