

Chicken Stroganoff



Ingredients:

- 2 Boneless, Skinless Chicken Breasts
- 8 oz Cremini Mushrooms, Sliced
- 3 Cloves Garlic, Minced
- 1/2 Tsp Garlic Powder
- 1/2 Tsp Onion Powder
- 2 Tbsp Fresh Parsley, Chopped
- 1/2 Tsp Dried Thyme
- 1 Small Yellow Onion, Finely Chopped
- 1 1/2 Cups Chicken Broth
- 1 Tbsp Dijon Mustard
- 1 Tbsp Worcestershire Sauce
- 2 Tbsp All-Purpose Flour
- 1 Tsp Black Pepper
- 1/2 Tsp Paprika
- 1/2 Tsp Smoked Paprika
- 1 1/2 Tsp Salt
- 2 Tbsp Olive Oil
- 2 Tbsp Butter
- 1/2 Cup Sour Cream
- 1/2 Cup White Wine

Instructions:

Prepare the Chicken:

Slice the chicken breasts into strips or bite-sized pieces. Season the chicken with salt, pepper, garlic powder, onion powder, paprika, and smoked paprika.

Cook the Chicken:

In a large skillet, heat 2 tablespoons of olive oil over medium-high heat. Add the seasoned chicken pieces and cook for 5-7 minutes, or until browned and fully cooked. Remove the chicken from the skillet and set aside.

Cook the Vegetables:

In the same skillet, add the butter and reduce the heat to medium. Add the chopped onion and garlic, sautéing for 2-3 minutes until softened and fragrant. Add the sliced mushrooms and cook for 4-5 minutes, until the mushrooms are browned and tender.

Make the Sauce:

Sprinkle the flour over the mushrooms and stir to coat. Cook for 1-2 minutes to remove the raw flour taste. Slowly add the white wine, stirring constantly to prevent lumps. Then pour in the chicken broth, Dijon mustard, Worcestershire sauce, and dried thyme. Stir to combine, and bring to a simmer. Let the sauce simmer for about 5 minutes, until it thickens.

Combine and Finish the Dish:

Return the cooked chicken to the skillet and stir in the sour cream. Cook for an additional 2-3 minutes, allowing everything to warm through and the flavors to meld together.