

Chicken Stroganoff Recipe

Ingredients

6 Chicken Breast Filets (cubed)

1 ½ tablespoons butter

1 ½ cups of fresh mushrooms (sliced)

2 tablespoons fresh parsley (chopped)

2 teaspoons dried chives

¼ teaspoon salt

1/8 teaspoon pepper

½ cup chicken broth

1 tablespoon flour

½ cup cream

Cooking Directions

Defrost chicken. Melt butter in a large skillet and brown chicken cubes. Set aside.

Add mushrooms, parsley, chives, dill, salt & pepper, and cook until mushrooms are softened. Stir in chicken broth, return chicken to skillet and remove from heat. In small bowl combine flour, and sour cream and transfer to skillet to heat.

Serve mixture over cooked rice or cooked egg noodles.

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