

Chicken Stroganoff

Simmered with onions, mushrooms, and seasonings, served in a sour cream sauce



SERVINGS
4-5

PREP TIME
20 MINUTES

COOK TIME
20 MINUTES

INGREDIENTS

1 1/2 to 2 lbs chicken breast	1 cup chicken broth or stock
8 oz mushrooms, sliced thin	1 cup sour cream
1/2 stick of butter	Splash of white cooking wine
1/2 cup flour	Flat wide noodles
2 tbs tomato paste	

DIRECTIONS

In frying pan, brown mushrooms in butter. Remove mushrooms and set aside.

Drudge chicken through flour and lightly brown over medium heat for 10 minutes.

Add mushrooms, tomato paste, broth, sour cream and wine.

Let simmer over low heat for 20 minutes. Garnish with fresh parsley.

Serve with a flat wide noodle.

Recipe can be made with beef:

Substitute cubed beef for chicken and beef broth for chicken broth.

mazzulos.com

BAINBRIDGE 440.543.3200

AURORA 330.562.3200

Mazzulo's