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Chicken Stroganoff

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I am very traditional when it comes to stroganoff recipes, but this might be my new favorite version.

Prep Time 10 minutes

Cook Time 35 - 40 minutes

Serves 4

Ingredients

- 3 Tbls Olive oil
- 3 Chicken Breast cut into 1/4" - 1/2" strips
- 1 tsp Fiesta Seasoning
- 1 small onion diced
- 1 cup sliced mushrooms
- 2 cloves of minced or pressed garlic
- 2 Tbls butter
- 2 tbsl flour
- 1-1/4 cup chicken stock
- 1/8 tsp cayenne pepper (optional)
- 1 Tbls Worcestershire
- 1/2 cup Sour Cream

1. Heat 1 tablespoon of oil over medium heat, add chicken breast season with Fiesta Seasoning. Cook until thoroughly cooked. Remove from pan onto a plate leaving as much fat as possible.
2. If needed, add enough oil to make about 2 tablespoon. Cook onions until translucent and mushrooms are tender. Stir in garlic a few minutes before onions and mushrooms are finished. Remove the onions and mushrooms; add to same plate as the chicken.
3. Melt butter and stir in flour until smooth and frothy. I like to cook it a bit longer to give the butter and flour a richer color and taste, just be careful not to burn it. Add chicken stock and stir until thickened.
4. Stir in the cayenne pepper and Worcestershire sauce. Add the chicken, onions, and mushrooms and cook through.
5. Remove from heat and stir in the sour cream.
6. Serve over egg noodles or rice.

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HOURS Tuesday - Friday 9:00am - 2:30pm | Saturday 9:00am - 12:00pm | Sunday - Monday - Closed

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