

Chicken Stroganoff

Ingredients:

- 2 TBSP olive oil
- 2 lbs boneless, skinless chicken breasts, cut into $\frac{3}{4}$ inch chunks
- 2 tsp. freshly ground black pepper
- 1 bag (12 oz.) egg noodles
- 1 large yellow onion, medium-diced
- 1 package (10 oz.) button mushrooms, stems trimmed and halved
- 1 can (10.5 oz.) condensed cream of chicken soup
- 1 packet Lipton onion soup mix
- 1 $\frac{1}{2}$ cups low sodium chicken stock
- 2 tsp. all-purpose flour
- 4 oz. cream cheese, cubed, at room temperature

Instructions:

- In a large skillet, heat the olive oil over medium-high heat. Add the chicken, season with 1 tsp. of the pepper, and saute until the chicken is cooked through, about 10 minutes. Remove to a plate and set aside.
- Meanwhile, in a large pot of boiling water, cook the egg noodles according to package directions.
- Add the onion and mushrooms to the skillet, return the heat to medium-high, and cook, stirring often, until the onion is softened and the moisture from the mushrooms disappears, usually about 10 minutes.
- Return the chicken to the pan. Add the cream of chicken soup, onion soup mix, stock, flour, and remaining 1 tsp. pepper and stir well. Cook, stirring, often, until bubbles form around the rim of the pan, then simmer for 2-3 minutes.
- Remove from the heat, stir in the cream cheese, and let the cheese melt. Give another good stir and it's ready!
- Serve the chicken mixture on top of the cooked egg noodles

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