



Chicken Stroganoff Skillet

Indulge in comfort with this Chicken Stroganoff Skillet, featuring tender chicken and savory mushrooms cooked in a creamy sauce for a hearty one-pan meal.

INGREDIENTS

3/4 lb boneless, skinless chicken breast halves, cut into thin strips

1 1/2 cups fresh sliced mushrooms

1 package (4.7 oz) PASTA RONI® Butter & Garlic

1/2 cup sour cream

2 strips crisply cooked bacon, crumbled

1 tbsp margarine, butter or spread with no trans fat

1 3/4 cups water

1/3 cup milk



PREP
TIME

10min



COOK
TIME

20min



SERVES

4

HOW TO MAKE

DIRECTIONS

In large skillet, melt 1 tbsp margarine over medium-high heat. Add chicken and mushrooms. Cook and stir 4 to 5 minutes or until chicken is browned. Add 1 3/4 cups water and 1/3 cup milk to skillet. Bring to a boil; reduce heat to medium.

Slowly stir in pasta and seasonings. Separate pasta with a fork, if needed. Return to a boil. Boil uncovered, 4 to 5 minutes, or until pasta is tender, stirring frequently.

Remove skillet from heat. (Sauce will be thin.) Stir in sour cream and bacon. Let stand 3 to 5 minutes for sauce to thicken.

PRODUCT

