

Simple Skillet Chicken Stroganoff

There is no better way to warm up on a chilly evening than with this creamy and comforting recipe, made with our Pasta Roni® Butter & Garlic flavor.

INGREDIENTS

- 1 **4.7 oz package** PASTA RONI® Butter & Garlic
- 1 **tbsp** margarine, butter or spread with no trans fat
- 1 **lb** boneless, skinless chicken breasts, cut into thin strips
- 1 **½ cups** fresh sliced mushrooms
- 1/3 **cup** milk
- 1/2 **cup** sour cream

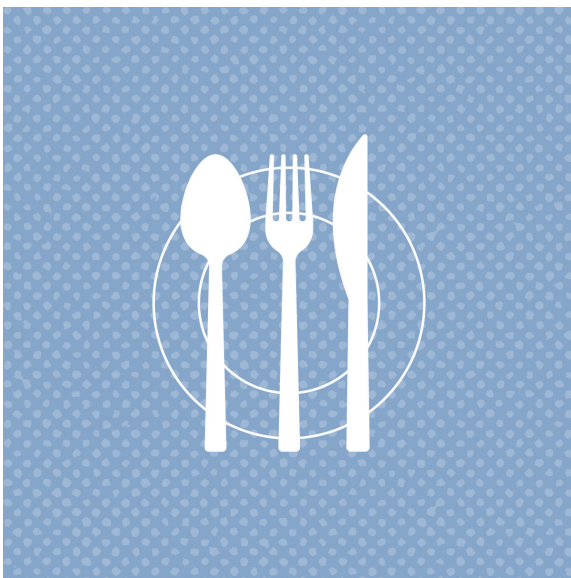
HOW TO MAKE

DIRECTIONS

In large skillet over medium-high heat, melt margarine. Add chicken and mushrooms. Sauté 5 minutes or until chicken is no longer pink inside. Remove from skillet; set aside.

In same skillet, bring 1 ¾ cups water and 1/3 cup milk to a boil. Stir in pasta and Special Seasonings. Boil uncovered 4-5 minutes or until pasta is tender, stirring frequently.

Gently stir chicken mixture and sour cream into pasta. Let stand for five minutes before serving.



PREP
TIME

5min



COOK
TIME

15min



SERVES

4

PRODUCT

