



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
5 min



COOK
TIME
15 min



SERVES
4

PRODUCT

