

Weeknight-Worthy Chicken Stroganoff with Mushrooms and Herbs

Rich, creamy, and absolutely soul-soothing, this



TIME
4 min

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INGREDIENTS

- 1 tbsp olive oil
- 1 tbsp butter
- 400g chestnut mushrooms, sliced
- 2 red onions, finely chopped
- 2 garlic cloves, minced
- 3 boneless, skinless chicken breasts, cut into bite-sized pieces
- 300ml chicken stock
- 1 tbsp tomato pur e
- 1 tbsp wholegrain mustard
- 1 tbsp smoked paprika
- 250ml sour cream (full-fat or light)
- Fresh tarragon or parsley, chopped
- Salt and freshly ground black pepper, to taste

DIRECTIONS

- Saut  the Vegetables:** Heat olive oil and butter in a large skillet over medium heat. Add mushrooms, onions, and garlic. Saut  for 3-4 minutes until softened and slightly golden. Remove and set aside.
- Brown the Chicken:** In the same skillet, add the chopped chicken. Cook for 6-7 minutes until browned and cooked through.
- Build the Sauce:** Pour in chicken stock. Stir in tomato pur e, mustard, and smoked paprika. Season with salt and pepper. Return the saut ed vegetables to the pan and stir well.
- Finish with Cream and Herbs:** Lower the heat. Gently mix in sour cream and sprinkle with chopped tarragon or parsley. Simmer for 8-10 minutes until the sauce thickens and clings to the chicken.
- Serve and Enjoy:** Taste, adjust seasoning, and serve hot over your favorite base.

SWAPS & NOTES

Chicken Thighs: For extra tenderness and flavor, swap chicken breasts with boneless thighs.

Mushrooms: Cremini or button mushrooms also work well.

Herbs: Tarragon adds a slightly sweet, anise-like flavor; parsley keeps it fresh and bright.

Creamy Alternative: Greek yogurt can be used instead of sour cream, but add it off heat to prevent curdling.

TIPS FOR SUCCESS

Brown the chicken in batches if your pan is small.

Overcrowding causes steaming, not browning.

Sour cream tip: Add it off the heat for a silkier sauce and to avoid curdling.

Make it ahead: This dish reheats beautifully, making it perfect for meal prep.

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Original recipe: <https://chefmaniac.com/weeknight-worthy-chicken-stroganoff-with-mushrooms-and-herbs/>