

## Creamy Chicken Stroganoff - A Skillet Dinner Favorite

If you're craving a creamy, comforting dish that feels indulgent yet approachable,



**TIME**  
**40 min**

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**ChefManiac**

### INGREDIENTS

- 4 tbsp salted butter, divided
- 1 lb boneless, skinless chicken breast, small-diced
- 1 small sweet onion, finely diced
- 4 cloves garlic, minced
- 2 tbsp all-purpose flour
- 1 cup unsalted chicken stock
- $\frac{1}{2}$  cup heavy cream
- 1 tbsp Worcestershire sauce
- $\frac{3}{4}$  tsp kosher salt
- $\frac{1}{8}$  tsp black pepper
- $\frac{1}{3}$  cup sour cream
- Cooked egg noodles, for serving
- Fresh parsley, chopped (optional)

### DIRECTIONS

- 1. Brown the Chicken:** In a large skillet over medium heat, melt 2 tbsp butter. Add the chicken and brown for 5 minutes per batch, turning occasionally. Transfer to a plate and set aside.
- 2. SautØ the Onions:** Add the remaining 2 tbsp butter to the skillet. Toss in the onions and cook 10-15 minutes until soft and golden, scraping up brown bits from the chicken.
- 3. Add Garlic and Flour:** Add the garlic and sautØ for 30 seconds until fragrant. Stir in the flour and cook for 1 minute, forming a roux.
- 4. Make the Sauce:** Slowly pour in chicken stock and heavy cream, whisking constantly to prevent lumps. Stir in Worcestershire sauce, salt, and pepper.
- 5. Simmer and Return Chicken:** Add the browned chicken and any juices back to the skillet. Simmer for 5-10 minutes until thickened and chicken is cooked through.
- 6. Finish with Sour Cream:** Remove from heat and stir in the sour cream. Taste and adjust seasoning.
- 7. Serve:** Serve hot over cooked egg noodles, garnished with chopped parsley if desired.

### TIPS FOR SUCCESS

Use unsalted stock to better control salt levels.

Cut chicken evenly for uniform cooking.

Add mushrooms if you like-baby bellas or cremini work beautifully here.

