



PREP  
TIME  
5 min

COOK  
TIME  
15 min

TOTAL  
TIME  
20 min

SERVINGS  
4

Made with

# Simple Skillet Chicken Stroganoff

## 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 it

1. 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.
2. 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.
3. Gently stir chicken mixture and sour cream into pasta. Let stand for five minutes before serving.



**PASTA RONI® Butter & Garlic**