

Slow-Cooker Chicken Stroganoff

- Prep Time 10 min
- Total Time 2 hr 20 min
- Servings 4

- 1 lb boneless skinless chicken breasts
- 1/2 teaspoon salt
- 1/2 teaspoon ground pepper
- 3 tablespoons butter
- 2 tablespoons Gold Medal™ all-purpose flour
- 1/2 cup Progresso™ chicken broth (from 32-oz carton)
- 1/2 cup milk
- 1 teaspoon Worcestershire sauce
- 1/2 cup sour cream
- 1 tablespoon olive oil
- 1 cup sliced mushrooms
- 1/2 cup diced onions
- 12 oz uncooked egg noodles, cooked as directed on package
- Chopped parsley, if desired



1. Place chicken breasts in slow cooker; sprinkle with salt and pepper.
2. In 1-quart saucepan, melt butter over medium heat. Beat in flour with whisk. Cook 1 minute, beating constantly. Beat in chicken broth, milk and Worcestershire sauce. Continue cooking about 3 minutes or until mixture is thickened. Pour mixture over chicken. Cover and cook on High heat setting 2 hours or Low heat setting 4 hours or until chicken is tender and cooked through.
3. Shred chicken; stir in sour cream. Cover and cook on High heat setting 10 minutes.
4. Meanwhile, heat olive oil in 6-inch skillet over medium heat. Stir in mushrooms and onions; cook about 10 minutes or until fork-tender. Stir mushrooms and onions into chicken mixture; serve over cooked egg noodles.
5. Sprinkle with parsley just before serving.