

# Sour Cream and Onion Skillet Chicken

- Prep Time 25 min
- Total Time 25 min
- Servings 4

- 2 tablespoons olive oil
- 2 lb boneless skinless chicken breasts, cut into 1-inch pieces
- 2 tablespoons Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 2 tablespoons butter
- 1 small onion, thinly sliced
- 2 to 3 cloves garlic, finely chopped
- 1 cup sour cream
- 1/2 cup chicken broth
- 2 tablespoons cornstarch
- 3 medium green onions, sliced (3 tablespoons)
- Hot cooked rice



1. In 12-inch skillet, heat oil over medium-high heat. Sprinkle chicken pieces with Italian seasoning, salt and pepper; add to skillet. Cook 2 to 3 minutes, stirring frequently, until golden. Add butter, onion and garlic. Cook about 5 minutes, stirring occasionally, until onion is tender.
2. In small bowl, mix sour cream, broth and cornstarch until smooth. Pour over chicken mixture. Reduce heat to low. Cook about 5 minutes longer, stirring occasionally, until chicken is no longer pink in center and sauce is thickened. Stir in half of the green onions.
3. Serve chicken and sauce over rice. Sprinkle with remaining green onions.