



# One-Pan Chicken and Mushroom Stroganoff

WITH FETTUCCHINE AND PARMESAN

4-Serving  
Family Meal



## Prep & Cook Time

20-30 MIN

## Cook Within

5 DAYS

## You Will Need

Olive Oil, Salt, Pepper  
Large Non-Stick Pan

## Ingredients

20 oz. Diced Boneless Skinless  
Chicken Breasts  
8 fl. oz. Cream Sauce Base  
6 Chive Sprigs  
4 oz. Cremini Mushrooms  
1 oz. Sour Cream  
16 oz. Cooked Fettuccine  
1 oz. Shredded Parmesan Cheese  
½ tsp. Garlic Salt  
2 tsp. Mushroom Seasoning

## Difficulty Level

EASY

## Spice Level

NOT SPICY

## Minimum Internal Protein Temperature

|      |             |      |               |         |
|------|-------------|------|---------------|---------|
| 145° | Steak       | Pork | Lamb          | Seafood |
| 160° | Ground Beef |      | Ground Pork   |         |
| 165° | Chicken     |      | Ground Turkey |         |

Rest steak or pork after cooking, 3 minutes.

View nutritional information at [www.homechef.com/19677](http://www.homechef.com/19677)

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

## Before You Cook

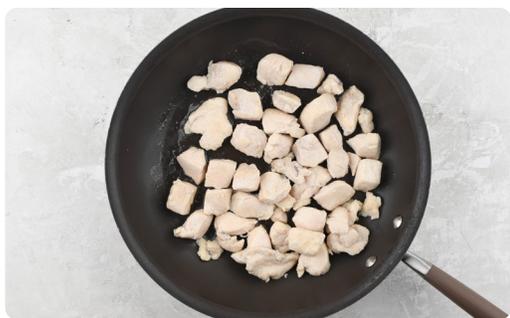
All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Parmesan**



### 1. Prepare the Ingredients

- Cut **mushrooms** into ¼" slices.
- Mince **chives**.
- Pat **diced chicken** dry and season with **garlic salt**.



### 2. Cook the Chicken

- Place a large non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken** to hot pan. Stir often, breaking up meat, until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.



### 3. Add the Mushrooms

- Add **mushrooms**, ¼ tsp. **salt**, and a pinch of **pepper** to hot pan. Stir occasionally until starting to soften, 2-3 minutes.



### 4. Make the Sauce

- Add **cream base**, **mushroom seasoning**, ½ tsp. **salt**, and ¼ tsp. **pepper** to hot pan. Gently stir until slightly thickened, 2-3 minutes.
- Add **pasta**, **sour cream**, and half the **Parmesan** (reserve remaining for garnish) and stir to combine. *If sauce is too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.*
- Remove from burner.



### 5. Finish the Dish

- Plate dish as pictured on front of card, garnishing **pasta** with **chives** and remaining **Parmesan**. Bon appétit!