



# Lemony Chicken Stroganoff

**Prep Time**  
25 min

**Cooking Time**  
15

**Total Time**  
40 min

**Yields**  
2 servings



Chicken stroganoff is a quick and tasty dinner recipe. This meal is perfect for busy weeknights and when you crave a creamy, comforting chicken dish. The ingredients include chicken, mushrooms, cream, Worcestershire sauce and other pantry staples. Stroganoff can be served with pasta, bread, or boiled rice. This recipe is courtesy of guest blogger June d'Arville from The Housewife Modern. You can connect with June at her blog [www.junedarville.com](http://www.junedarville.com)

## Instructions

- 1) Add the butter and olive oil to a large non-stick pan (one that has a lid) and place it over medium heat until the butter has melted.
- 2) Add the diced chicken to the pan. Stir fry it for a couple of minutes until it is nicely browned on all sides. Then add the sliced mushrooms and the rosemary. Season with pepper and salt.
- 3) Stir fry the mushrooms and chicken for 3 minutes. Then add the chicken stock, lemon juice and vodka. Put the lid on the pan and cook the chicken for 6 to 7 minutes.
- 4) Add the cream, worcester sauce and sauce thickener. Cover the pan again and let the chicken simmer in the sauce for another 3 to 5 minutes until the sauce is creamy and glossy.
- 5) Check the seasoning and add extra pepper, salt or worcester sauce to taste if necessary.
- 6) Serve the stroganoff with boiled rice or pasta.

## Ingredients

9 oz (250 g) chicken breast, diced  
4.5 oz (125 g) white mushrooms, sliced  
1 cup (240 ml) chicken stock  
1/3 cup (80 ml) vodka  
1/2 (120 ml) cup cream  
1 tbsp Worcester sauce  
2 tsp sauce thickener (or flour)  
1 rosemary sprig  
1 tbsp butter  
1 tbsp olive oil  
2 tbsp fresh lemon juice  
pepper  
salt