

Chicken Stroganoff

(NYT)

Serves 4

- 56 g unsalted butter
- 450 g button mushrooms, wiped clean and cut into quarters
- Kosher salt
- 1 large yellow onion, finely diced
- 4 garlic cloves, minced
- 1 fresh or dried bay leaf
- 237 ml heavy cream
- 450 g boneless, skinless chicken breasts, cut into bite size pieces
- 240 ml tomato purée or passata
- 1 T ketchup
- 1 T Dijon mustard
- 2 tsp Worcestershire sauce
- ⅓ C parsley leaves, roughly chopped
- Freshly cracked black pepper
- Cooked white rice, noodles, or mashed potatoes, for serving



1. Place a medium pot over **medium-high heat** and add the **butter**.
2. When the butter has started foaming, add the **mushrooms**, toss to coat and season with a large pinch of salt. Cook, stirring frequently, until the mushrooms have released all their liquid and are a deep mahogany brown, **about 15 minutes**.
3. Add the **onion**, **garlic** and **bay leaf** and cook, stirring frequently, until onion and garlic are fragrant, softened and a little brown along the edges, **about 5 minutes**.
4. Add the **heavy cream**, scraping off any stuck-on bits with a spatula or wooden spoon.
5. Add the **chicken**, **tomato purée**, **ketchup**, **mustard**, **Worcestershire sauce** and a large pinch of **salt**. Stir to combine, bring to a gentle **simmer** and cook until flavors meld and chicken is fully cooked, **about 10 minutes**.
6. Take the pan off the heat, remove and discard the bay leaf and stir in the **parsley**.
7. Taste and season with **salt** and **pepper**.

<https://cooking.nytimes.com/recipes/1023694-chicken-stroganoff>