

Simple Chicken and Mushroom Stroganoff

adapted from [eRecipeCards](#)

4 tablespoons butter
1 large onion, sliced into thin strips
1/2 pound mushrooms, sliced (I used baby bella)
1 teaspoon salt
1/2 teaspoon pepper
1 teaspoon garlic powder
1/2 teaspoon ground mustard
1 teaspoon rosemary
1 tablespoon flour
2 cups chicken stock
3/4 cup sour cream
2 cups cooked chicken, chopped or shredded (I used rotisserie chicken)
8 ounces egg noodles, cooked according to package directions
1 tablespoon fresh parsley

Melt the butter in a large skillet over medium heat. Add the onions and sauté until slightly softened, about one minute. Add the mushrooms, salt, pepper, garlic powder, ground mustard, and rosemary, and sauté until the mushrooms are softened and reduced. Stir in the flour and let cook one minute. Slowly add the chicken stock and bring to a simmer, stirring well to prevent the flour from clumping. Mix in sour cream and let cook a few minutes, until thickened. Add the cooked chicken and cook until heated through. Serve over noodles and sprinkle with parsley.