

Move over beef -- chicken is in the house. This great weeknight meal takes less than 15 minutes to prep, then the slow cooker does the rest.

INGREDIENTS

- 2 cups low-sodium chicken broth
- 1/4 cup all-purpose flour
- 1 tablespoon tomato paste
- One 1-ounce package dry onion soup mix
- Kosher salt and freshly ground black pepper
- 8 ounces button mushrooms, quartered
- 6 boneless, skinless chicken thighs (about 1 3/4 pounds)
- 12 ounces egg noodles
- 4 tablespoons butter, cut into pieces
- 4 ounces cream cheese, at room temperature
- Chopped fresh parsley, for serving



INSTRUCTIONS

1. Whisk together the broth, flour, tomato paste, onion soup mix, 1 teaspoon salt and 1/2 teaspoon pepper in a medium bowl until combined. Add to a 6-quart slow cooker and top with the mushrooms and chicken. Cover and cook on high for 4 hours.
2. When ready to serve, bring a large pot of water to a boil; salt the water generously. Add the noodles and cook until al dente according to the package directions. Drain and toss in a large

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Recipe source <https://www.foodnetwork.com/recipes/food-network-kitchen/slow-cooker-chicken-stroganoff-5536626>

bowl with the butter until the butter is melted and the noodles are completely coated.

3. Transfer the chicken to a small bowl and shred with 2 forks. Whisk the cream cheese into the sauce until completely incorporated; stir in the chicken and noodles. Top with parsley before serving.

Nutrition Facts		Amount	% Daily Value*	Amount	% Daily Value*
Amount per 348 g		Total Fat 15.9g	24%	Total Carbohydrates 23g	8%
1 serving (12.3 oz)		Saturated 7.7g	39%	Dietary Fiber 1g	5%
Calories 386		Trans Fat 0.3g		Sugars 3g	
From fat 141		Cholesterol 144mg	48%	Protein 37g	75%
<i>HappyForks.com</i>		Sodium 235mg	10%		
		Calcium 5% • Iron 9%		Vitamin A 9% • Vitamin C 2%	
<small>* Percent Daily Values are based on 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.</small>					

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.

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