

Chicken Stroganoff with Rice



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Serves: 50



Prep & Cook Time: 55 minutes

Ingredients

1 cup (250 ml) canola oil
5 pcs (750 g) medium onions, finely sliced
8 cloves garlic, minced
10 cups (750 g) mushroom, chopped
15 cups (3750 ml) Chicken Stock
3 tbsp (45 ml) paprika
3 cups (750 ml) sour cream
1/2 cup (125 ml) worcestershire sauce
1 cup (250 ml) Dijon mustard
4500g (159 oz) Reuven Fully Cooked Grilled Chicken Breast Strips Gluten Free, (Product Code 11803)
Salt & pepper - optional
Parsley (garnish) - optional

Served with Lemon Parsley Rice

24 cups (6 kg) rice, cooked
1.5 cups (375 ml) lemon juice
2 cups (50g) parsley, finely chopped
Salt - optional

Preparation Instructions

In a sautee pan over medium heat, add canola oil and onion. Stir and cook for 2-3 minutes or until onions are translucent. Add garlic, paprika and mushrooms continue to cook until mushrooms has picked up colour, approx. 3-4 minutes. Add chicken stock and stir. Set heat to medium high and reduce stock for 10 minutes or by half. Once reduced, lower heat to medium low and add sour cream and Dijon mustard. Stir to incorporate, add fully cooked grill marked chicken breast strips and continue to cook for 2 minutes.
Serve with lemon parsley rice.

