

CREAMY MUSHROOM AND CHICKEN STROGANOFF



Serves 4



Prep Time 10 minutes



Cook Time 15 minutes



INGREDIENTS

- 500g chicken breast fillets, sliced into thin stir-fry strips
- 500g jar **HEINZ [SERIOUSLY] GOOD™ Creamy Mushroom Simmer Sauce**
- Chopped parsley to garnish

METHOD

1. Heat a dash of oil in a deep frying pan. Brown chicken over a high heat. This may be best done in 2 batches.
2. Reduce heat. Pour over **HEINZ [SERIOUSLY] GOOD™ Creamy Mushroom Simmer Sauce** and stir. Simmer for 10-15 minutes, stirring

occasionally until chicken is cooked.
Serve over rice and garnish with freshly
chopped parsley.

TIPS

1. This makes a delicious pie filling. Spoon into a pie dish and cool. Top with 1 sheet of ready rolled flaky puff pastry. Bake at 200 °C (fan bake) for 20-25 minutes.
2. Replace chicken with beef rump or sirloin steak, sliced into stir-fry strips.