

Chicken Stroganoff

Soup and Crock-Pot Meals" Betty Crocker booklet, January 1999

Servings: 4



Ingredients

- 1 cup light sour cream
- 1 tablespoon all-purpose flour
- 1 envelope chicken gravy mix
- 1 cup water
- 1 pound boneless skinless chicken breast, cut into 1" pieces
- 1 pound frozen stew vegetables, thawed
- 4 ounces jar sliced mushrooms
- 1 cup frozen green peas, thawed
- 1½ cups biscuit mix
- 4 chopped green onions
- ½ cup milk

Cooking Method

Mix sour cream, all-purpose flour, gravy mix and water in 3½- to 4-quart slow cooker until smooth.

1. Stir in chicken, stew vegetables and mushrooms.
2. Cover and cook on Low heat setting for 5 hours or until chicken is tender and sauce is thickened.
3. Stir in peas.

Mix baking mix and green onions.

1. Stir in milk just until moistened.
2. Drop dough by rounded tablespoonfuls onto chicken-vegetable mixture.
3. Cover and cook on High heat setting for 45-50 minutes or until toothpick inserted in center of dumplings comes out clean.

Serve immediately.