

TARRAGON CHICKEN AND MUSHROOMS

Equipment:

Measuring Spoons

Measuring Cup

4 Qt. Casserole Dish with cover

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

3 lb. chicken pieces 1.5 kg

1 onion, sliced 1

1/2 tsp dried tarragon leaves 2ml

Salt and pepper

1/2 cup mushrooms, finely sliced 150 g

1 can cream of mushroom soup (10 oz.) (284 ml) 1

1/2 cup sour cream 125 ml

Procedure:

1. Place chicken and onion in a 4-quart (4 L) casserole dish.
2. Cook at **P4** 25 - 30 minutes.
3. Drain any excess fat.
4. Season with tarragon, salt and pepper.
5. Add mushrooms.
6. Cook at **P4** 3 - 4 minutes.
7. Blend together soup and sour cream.
8. Spoon over chicken.
9. Cover and cook at **P4** 12 - 15 minutes.
10. Remove chicken to a serving platter.
11. Stir sauce and spoon over chicken.
12. Serve with rice or vegetables.

Chefs Tip:

The fat that you poured off could be combined with flour to make a roux – this can be used to thicken the stock if you'd like.