

Batuqui

Chef: Carla Batista

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Portobello Mushroom Stroganoff

4 servings

Ingredients:

½ Chicken Breast

2 C. Chopped Onions

½ C. Crushed Garlic

1/3 C. Canola Oil

½ C. Water

2 C. Tomato

3 C. Portobello Mushrooms

4 tsp. Paprika

2 tsp. Parsley, chopped

1 C. Vinegar

2 C. Table Cream

8 tsp. Ketchup

5 tsp. Mustard

Salt to Taste

Wash chicken well with vinegar. Cut into cubes

Shred mushrooms and chicken in food processor. Set aside.

Place pan over low heat and coat with canola oil.

Sauté onion and garlic for approximately 10 minutes.

Add mushrooms, chicken and salt.

Cook in covered pan for approximately 20 minutes.

Add water and tomato.

Cook for five minutes.

Add ketchup, mustard, parsley and cream.

Cook for approximately two minutes.

Serve with white rice and potato sticks.

Enjoy your meal!