

Creamy Dijon Chicken with Mushrooms

TOTAL TIME
30 mins**SERVING / SIZE**
8oz./250
mL**SERVINGS**
24

Indulgent and comforting flavors of tender chicken and earthy mushrooms, simmered in a rich, creamy sauce with a hint of thyme and savoury onions. This skillet dish is a perfect blend of simplicity and deliciousness, making every bite irresistible.

MADE WITH**Signature Cream of Chicken**

CASE CODE 08054

Ingredients

10 g	Garlic powder
4.3 g	Thyme leaves, dried, crushed
2.5 g	Black pepper, ground
2 kg	Chicken, cooked, diced 1/2 -in. (1 cm)
80 mL	Olive oil
1.36 kg	Mushrooms, fresh, sliced
900 g	Onions, diced
710 mL	Water
1 tub (1.81 kg)	Signature Cream of Chicken
80 g	Mustard, Dijon

Directions

- 1 Stir the garlic powder, thyme, and black pepper in a small bowl. Season the chicken with the garlic powder mixture.
- 2 Heat oil in a skillet over medium-high heat. Add mushrooms and onions to the skillet. Cook 5 minutes or until tender-crisp, stirring often.
- 3 Pour water in the skillet. Stir in the soup and mustard and heat to a boil. Reduce heat to medium-low.
- 4 Add the chicken to the skillet. Cook until the mixture is hot and bubbling.

CCP: Heat to an internal temperature of 74°C (165°F) or higher for 15 seconds.

CCP: Hold hot at 60°C (140°F) or higher for service.