

CREAMY DIJON CHICKEN WITH MUSHROOMS



Total Time
30 MIN.

Serving Size
8OZ./250ML

Difficulty
EASY

A skillet dish of tender chicken and mushrooms bathed in a delectably creamy Dijon sauce featuring Campbell's® Condensed Cream of Chicken soup.

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
Garlic powder	1 tbsp	15 mL
Thyme leaves, dried, crushed	1 tbsp	15 mL
Black pepper, ground	1 tsp	5 mL
Chicken, cooked, diced 1/2 -in. (1 cm)	4 1/2 lbs	2 kg
Olive oil	1/3 cup	80 mL
Mushrooms, fresh, sliced	3 lbs	
Onions, fresh, diced	2 lbs	1 kg
Water	3 cups	750 mL
Campbell's Condensed Cream of Chicken soup	1 - 48 oz can	1 - 1.36 L can
Mustard, Dijon	1/3 cup	80 mL

INSTRUCTIONS

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 165°F (74°C) or higher for 15 seconds.

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



Tip

Serving Suggestion: Serve over hot cooked brown rice (not included in this recipe's nutrient analysis)