

Chicken Stroganoff
By Ham El-Waylly
The New York Times/NYT Cooking

Total Time: 35 minutes

Yield: 4 Servings

"This Brazilian stroganoff is a riff on the classic Russian-American beef, mushroom and sour cream stew that was considered peak haute cuisine in the United States during the 1950s. In Brazil, stroganoff is often made with beef, chicken or shrimp, but with a tomato base, and heavy cream instead of sour cream. The biggest difference is in the accompaniments: The stew is served with rice and topped with crispy potato sticks. Do not omit the crunchy potato; it may be a garnish, but it is essential. If sticks are hard to find, replace them with lightly crushed chips. Straying from tradition, this recipe opts to poach the delicate chicken breast at the end, for more tender results, rather than to sauté it at the beginning.

Ingredients

4 tablespoons unsalted butter
1-pound button mushrooms, wiped clean and cut into quarters
Kosher salt
1 large yellow onion, finely diced
4 garlic cloves, minced
1 fresh or dried bay leaf
1 cup heavy cream
1-pound boneless, skinless chicken breasts, cut into ½-inch pieces
1 cup tomato purée or passata
1 tablespoon ketchup
1 tablespoon Dijon mustard
2 teaspoons Worcestershire sauce
⅓ cup parsley leaves, roughly chopped
Freshly cracked black pepper
Cooked white rice, for serving
Crispy potato sticks, for serving

PREPARATION

1. Place a medium pot over medium-high heat and add the butter. When the butter has started foaming, add the mushrooms, toss to coat and season with a large pinch of salt. Cook, stirring frequently, until the mushrooms have released all their liquid and are a deep mahogany brown, about 15 minutes.
2. Add the onion, garlic and bay leaf and cook, stirring frequently, until onion and garlic are fragrant, softened and a little brown along the edges, about 5 minutes.
3. Add the heavy cream, scraping off any stuck-on bits with a spatula or wooden spoon. Add the chicken, tomato purée, ketchup, mustard, Worcestershire sauce and a large pinch of salt. Stir to combine, bring to a gentle simmer and cook until flavors meld and chicken is fully cooked, about 10 minutes.
4. Take the pan off the heat, remove and discard the bay leaf and stir in the parsley. Taste and season with salt and pepper. Serve on top of white rice and garnish with a handful of potato sticks.

Donna's Note: I had forgotten to purchase crispy potato sticks. However, I had shoestring potato fries in my freezer. I cooked an handful or so on a sheet pan (per package instructions) until they were a deep golden brown, but not burnt. This a wonderful substitute.