

Country Chicken In A Garlic Cream Sauce...Easy Peasy!

Ingredient

1 pack vermicelli noodles or pasta of your choice

5 cloves garlic rough chopped (at least this many, depends on how much you like garlic, personally I use more)

4 chicken breasts (Think one per person you are serving)shopping list

1 cup milk or heavy cream

2-3 cups Swanson chicken broth

1- package mushrooms, washed and sliced

1/2 large white onion preferably vidalia

1 large jar marinated artichoke hearts drained

2-3 Tbsp Land O' Lakes butter

2-3 Tbsp Gold Medal flour

salt

pepper

olive oil

fresh parmesan cheese

Instructions

Boil pasta in large pot.

While pasta boiling preheat large deep skillet to medium low.

Cube chicken to bite size pieces

Coat pan with olive oil and add chicken, salt and pepper

Cook until chicken is almost done

Dice onions, mushrooms and garlic and add in with chicken (you don't add it at the beginning or you will burn your garlic.)

Move chicken to the outside of the pan and add butter and flour to center of pan, whisk until butter/flour mixture turns the color of toasted bread or a light golden color, this creates a roux.

Mix chicken into your roux and add in the first cup of chicken stock raising heat to medium high, stir until thickens. Sauce will be very thick

Whisk in second cup of stock, up to three until desired consistency.

. Taste sauce at this point and add in more salt and pepper to taste. Heavy pepper is good in this dish.

Add in artichoke hearts, reduce heat to low and allow sauce to continue cooking and thickening.

At the very end add in your milk or cream starting with a half a cup first.

Drain pasta and add to sauce, coating pasta with chicken and cream sauce.

Top with Parmesan cheese and enjoy.

Source : allrecipes.com