**Stroganoff Chicken**

Submitted by Annette Chan

8 oz. sour cream

2 Tbl. flour

1 tsp. paprika

1 tsp. salt

2 Tbl. vegetable oil

1/2 c. onion, diced

8 oz. sliced mushrooms, canned or fresh

12 oz. boneless, skinless chicken thighs, cubed

Mix together the sour cream, flour, paprika, and salt. Fry the onion and mushrooms in the oil for about 2 to 3 minutes. Add the chicken pieces to the onion mix and cook until the chicken is done (about 10 minutes). Add the sour cream mixture. Bring to a boil, and cook for about 1 minute more.