Chicken Stroganoff

2 Tablespoons olive oil

1 pound chicken breasts, cut into 1 inch pieces

1 teaspoon kosher salt

3/4 teaspoon black pepper

2 1/2 cups chicken stock

1 Tablespoon flour

8 ounces cremini mushrooms

1 clove minced garlic

2 teaspoons fresh thyme

1/2 cup dry white wine

6 ounces uncooked wide egg noodles

1/2 cup sour cream

1 Tablespoon fresh parsley

Heat 1 T. oil in skillet. Season chicken with salt and pepper and add to skillet.

Cook through.

Remove chicken from skillet. Heat 1 T. oil in pan.

Add mushrooms and cook 8 minutes.

Stir in thyme and garlic and cook 1 minute.

Add wine and cook until reduced by half.

Stir together 1 T. chicken stock and flour.

Add remaining stock to pan and bring to a simmer.

Add noodles and cook 8 minutes.

Stir in flour mixture.

Remove from heat. Stir in chicken and sour cream.

Garnish with parsley.