Chicken Stroganoff

12 ounces (6 cups) egg noodles

1 teaspoon salt

6 Tablespoons butter

3 Tablespoons flour

1 teaspoon dry mustard

1 teaspoon paprika

1 teaspoon pepper

1 pound boneless, skinless chicken breasts (cut into 1" pieces)

12 ounces cremini mushrooms, sliced thin

1 onion, chopped fine

3 garlic cloves, minced

1 Tablespoon tomato paste

2 teaspoons fresh thyme

1 1/4 cups chicken broth

2 Tablespoons dry sherry

1/3 cup sour cream

2 Tablespoons parsley

Bring 4 quarts water to a boil.  Add noodles and 1 T. salt.

Cook to al dente.

Drain noodles, return to pot, toss with 2 T. butter.

Cover to keep warm.

Combine 2 T. flour, mustard, paprika, 3/4 t. salt and 1/2 t. pepper.

Add chicken and toss to coat.

Melt 2 T. butter.

Add chicken.

Cook without stirring until browned.

Stir and cook until chicken is cooked through.

Transfer to a plate.

Melt 2 T. butter in skillet.  Add mushrooms, onion, 1/2 t. salt and 1/2 t. pepper.

Cook 7-9 minutes.

Stir in garlic, tomato paste, thyme and 1 T. flour.

Cook 30 seconds.

Stir in broth and sherry and bring to a boil.

Add chicken and accumulated juices and cook until sauce thickens.

Stir in sour cream.

Spoon noodles into a bowl and spoon stroganoff over top.