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Hello Spring! After a beautiful day outdoors planting flowers, painting and going to the park, no one wants to go into a stuffy house and cook for an hour over a hot stove. In spring and summer I will do almost anything to stay outside until the sun goes down. I even enjoy running the weed eater if it will keep me outside.

However, after a few days of meals on the grill—burgers, steaks or brats, I start to feel guilty that I haven't put a big effort into feeding my family a very good variety in meal choice. Especially my husband, who works out in the hot sun every day from sunup to sundown.

I once came across a stroganoff recipe that was good, but not quite perfect. I decided to remove a few items and add a few of my own to give it some spunk! It is now not only delicious, but it only takes about 30 minutes out of your day. I even take this meal when we go camping. Prepare your pasta before you leave and all you have to do is cook the chicken over the fire. Delicious home cooked campfire cuisine.

Easy Chicken Stroganoff

2-3 boneless chicken breasts (cubed)

1 clove garlic, chopped

1/2 cup bacon, cooked and crumbled

3 Tbsp butter

1 pkg angel hair pasta

1 can cream of chicken soup

3/4 cup lite sour cream

Put butter, garlic and chicken cubes in a medium skillet on medium heat. Cook until no longer pink (8-10 minutes). When chicken is almost done, add the crumbled bacon. Finish cooking and set aside.

Meanwhile, cook and drain pasta. Combine soup, sour cream and chicken mixture and pour over pasta. Toss to coat and serve with your favorite vegetable!