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by ewfood

Chicken a la King

Ingredients

1lb. chicken, cooked and diced
1oz. butter
0.5oz. flour
2fl oz. heavy cream
8fl oz. chicken stock
8fl oz. milk
Salt and pepper to taste
1 green pepper, chopped
1 punnet mushrooms, sliced
1 egg yolk

Preparation Time
10
min
Cooking Time
20
min

Preparation

1. Melt the butter in a pan on the stove. Sautee the mushrooms and green pepper until the mushrooms soften
2. Remove the pan from the stove and stir in the flour. Add the stock and milk, return to the stove and bring to a boil. Reduce the heat to a simmer
3. Add the seasoning, chicken, egg yolk and cream and stir continuously. Do not bring to a boil
4. Serve hot with rice

Cooks Note

Preparation time: 10 minutes; Cooking time: 20 minutes