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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
