

Chicken a la King

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

7

Description

Chicken a la king is easy and elegant Its a great way to use leftover chicken or turkey Green pepper and red pimientos make this a pretty dish to serve at Christmas or anytime Serve over cooked rice toast or noodles Can be made ahead and reheated

Ingredients

- - ½ cup butter - 1 (4.5 ounce) can mushrooms
- drained
- liquid reserved - 1 green bell pepper
- chopped - ½ cup all-purpose flour - 1 teaspoon salt - ¼ teaspoon ground black pepper - 1 ½ cups milk - 1 ¼ cups hot water - 1 ½ teaspoons chicken bouillon powder - 4 cooked
- boneless chicken breast halves
- chopped - 4 ounces chopped pimento

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a large skillet over medium heat. Add drained mushrooms and bell pepper and cook
2. stirring
3. 5 minutes. Dotdash Meredith Food Studios Remove from the heat. Stir in flour
4. salt
5. and black pepper. Cook over low heat
6. stirring constantly
7. until mixture is bubbly. Dotdash Meredith Food Studios Stir in milk
8. water
9. bouillon
10. and reserved mushroom liquid. Increase heat to medium-high and bring to a boil
11. stirring constantly. Boil and stir for 1 minute. Dotdash Meredith Food Studios Stir in chicken and pimento and heat through. Dotdash Meredith Food Studios Serve and enjoy! Dotdash Meredith Food Studio