Chicken a la King

A creamy chicken gravy with peppers and mushrooms, served over hot rice

Yield:

4 servings

Ingredients:

1/4 cup (1/2 stick) butter
1/3 cup all-purpose flour
1/2 teaspoon salt
1 cup chicken broth
1 cup milk
2 cups diced cooked chicken
1 4-ounce can sliced mushrooms, drained
1/4 cup chopped red bell pepper
1 cup white rice, cooked according to package instructions (3 cups after cooking)

Instructions:

1. In a 3- or 4-quart saucepan, melt butter. Whisk in the flour and salt. Add chicken broth and milk all at once, and cook and stir until bubbly and thickened.

2. Stir in the chicken, mushrooms, and bell pepper. Heat through. Serve over hot rice.



This recipe is from Tammy’s Recipes.