Chicken a la King

Bake a whole chicken breast with just salt & pepper in the oven and set aside to cool.

If using homemade chicken broth, defrost. If using homemade cream of mushroom soup, also defrost, if frozen…obviously.

Diced one whole onion, 3 stalks of celery, and 3 carrots.

Saute in a large pan with salt and pepper and 1/2 stick of butter until soft.

Add 1 cup of flour to the sauteed vegetables and cook until flour is not visibly white anymore.

Add 4 cups of chicken broth (or 4 cups of boiling water and 4 bullion cubes) to the vegetable/flour mixture. Stir in a can of cream of mushroom soup and 1 cup of milk.

Just stir regularly for a few minutes, put in shredded or diced chicken breast.

Spoon over flaky biscuits and enjoy!