

Chicken a la King

Yields	Prep	Cook
4 servings	15 min	15 min

This is a classic recipe made a little easier with the use of rotisserie chicken. Delicious served in puff pastry cups or over toast points or toasted english muffins.



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Ingredients

Amount	Name	Details
2 C	Rotisserie chicken	cubed (may use more if desired)
6 Tbsp	Butter or margarine	
1/2 C	all-purpose flour	(can substitute 1/4 c. cornstarch)
3/4 tsp	salt	
1/8 tsp	black pepper	
2 C	milk	
1 C	water	
2 Tbsp	Instant chicken bouillon granules	
1/4 tsp	garlic powder	(add more if desired)
1 (4 ounce) can	mushroom stems and pieces	drained
1/4 C	chopped pimento	(small jar)
4 servings ea	baked puff pastry shells or toast	

Instructions

CUBE 2 C rotisserie chicken

DISSOLVE 2 T chicken bouillon granules in 1 C warm water

MIX 1/2 C flour , 3/4 t salt , 1/8 t pepper , and 1/4 t garlic powder in a bowl

MELT 6 T butter in a medium/large saucepan

MIX in flour mixture to form a roux, then **COOK** over medium heat for 30 seconds to cook out raw flour taste

POUR chicken bullion mixture into pan, and incorporate using a whisk, removing lumps. Quickly **WHISK** in 2 C milk , and continue stirring until desired thickness is achieved

ADD 1 can mushroom stems and pieces , 1/4 C chopped pimento , and cubed chicken and **HEAT** through

SERVE over puff pastry shells, toast points, or toasted English muffins