

Chicken a la King

Chicken a la king is easy and elegant. It's 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

- $\frac{1}{2}$ cup butter
- 1 (4.5 ounce) can mushrooms, drained, liquid reserved
- 1 green bell pepper, chopped
- $\frac{1}{2}$ cup all-purpose flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 $\frac{1}{2}$ cups milk
- 1 $\frac{1}{4}$ cups hot water
- 1 $\frac{1}{2}$ teaspoons chicken bouillon powder
- 4 cooked, boneless chicken breast halves, chopped
- 4 ounces chopped pimento

Directions

1. Melt butter in a large skillet over medium heat. Add drained mushrooms and bell pepper and cook, stirring, 5 minutes.
2. Remove from the heat. Stir in flour, salt, and black pepper. Cook over low heat, stirring constantly, until mixture is bubbly.
3. Stir in milk, water, bouillon, and reserved mushroom liquid. Increase heat to medium-high and bring to a boil, stirring constantly. Boil and stir for 1 minute.
4. Stir in chicken and pimento and heat through.

SOURCE : ALLRECIPES