# Chicken a la King

**Makes:** 4 servings

## Ingredients

- 3 tablespoons butter
- 2 tablespoons flour
- ½ cup milk
- 1 cup chicken broth
- salt and pepper to taste
- ½ green pepper, diced
- ½ cup mushrooms, cut in pieces
- 1 egg yolk
- 1 ½ cups diced cooked chicken
- 1 pimiento, chopped

## Directions

1. Make white sauce: Melt 2 tablespoons of the butter and stir in flour. Add milk and broth and cook until thickened, stirring constantly. Season with salt and pepper.
2. Melt the remaining tablespoon of butter, add green pepper and mushrooms and cook a few minutes over low heat.

3. Beat egg yolk, stir in a small quantity of white sauce, and add to rest of sauce.
4. Add the rest of the ingredients and cook until mixture is hot.
5. Serve in pastry shells or on crisp toast, mashed potatoes, or waffles.

**Notes**

- To complete the meal, serve with green peas, carrot and raisin salad, and lemon chiffon pie.
- Cooked turkey, giblets, ham, veal, pork, or tuna fish may be used instead of chicken.
- Cooked rabbit meat may be used. Add ½ teaspoon grated onion and ½ tablespoon lemon juice to the recipe.

**Recipe from:** *Money-Saving Main Dishes*, 1948, adapted by the USDA Food and Nutrition Administration.

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