

SERVED WITH LOVE CHICKEN À LA KING



CHICKEN A LA KING

Yield: ± 3.4 kg (Makes half insert)

125 ml (½ cup)	Oil, for frying
200 g (1 large)	Red pepper, julienned
300 g (2 medium)	Green peppers, julienned
400 g (4 small)	Onions, chopped
1.4 kg	Chicken, fillets, cut into strips
500 g (± 25)	Mushrooms, button, sliced
140 g (1 sachet)	Chicken a la King R/P (08463021)
1.5 l (6 cups)	Milk

Method:

- 1 Heat half the oil (60 ml) in a frying pan and fry the peppers until tender. Remove from the heat and set aside.
- 2 Heat the other half of the oil in a large pot and fry the onions until soft and transparent.
- 3 Add the chicken strips to the onions and fry until lightly browned. Add the mushrooms.
- 4 Mix the Chicken a la King R/P and milk together and add to the chicken mixture.
- 5 Bring to the boil, reduce heat and simmer for ± 20 minutes or until thickened, stirring occasionally.
- 6 Add the peppers to the sauce and mix through to serve.

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