

# **Chicken a la King**

## **Ingredients**

3 tbl butter  
1/4 cup green pepper  
1/4 cup red pepper  
1 heaping cup mushrooms  
2 tbl flour  
2 cups milk  
1 cup cooked chicken  
salt and pepper to taste  
tabasco for brightening (optional)  
2 English Muffins, 4 puff pastry cups, or toast

## **Directions**

Saute the green and red peppers in butter until softened. Add mushrooms and cook until they have released their liquid. Add flour and cook for about a minute. Add milk in batches, stirring after each addition.

Turn heat to low, and simmer about 10 minutes until sauce has thickened. Add chicken and heat through. Season with salt, pepper, and Tabasco to taste.

Serve over toasted English Muffins, Baked Puff Pastry shells or toast.