

# CHICKEN A LA KING

Recipe from Faigy Murray  @mykitchen\_mystudio



*This dish can be served as an appetizer, a side dish or even a main! There are many ways to serve this. My kids love Chinese noodles sprinkled on top, but you can serve over puff pastry, rice or even a salad.*

*-Faigy*

Prep Time

**5 min**

Cook Time

**25-30 min**

Level

**Easy**

Servings

**6-8**



## Ingredients

4 whole chicken cutlets  
(approx. 2lbs) cut into  
½ inch cubes

1 green pepper  
2 medium onions  
1 box mushrooms  
2 Tbsp oil  
salt and pepper  
½ cup water  
1 ½ Tbsp flour  
2 Tbsp chicken consume

## Directions

1. Dice the onions, pepper and mushrooms.
2. Sauté the onions in oil on medium heat in a large frying pan.
3. After 5 minutes add the mushrooms and pepper to the onions and sauté for an additional 5 minutes.
4. Add salt and pepper.
5. Pushing the vegetables to the sides, add the chicken cubes to the middle of the pan and let it cook for about 3 minutes without stirring.
6. Add the flour and chicken consume and carefully stir, while proceeding to add the water.
7. Stir fry the mixtures for about 10 minutes until done, you will see it start to thicken up. Serve & Enjoy!