

Chicken a la King



Recipe Rating	
Total Time	80 Minutes
Cooking Time	65 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board Spatula/Spoon Mixing Bowl or Pan ½ size- 2" deep production pans Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Chicken A La King

Nutrition Facts Valeur nutritive	
Per 1 serv (247g) / par 1 serv (247g)	
Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 290	
Fat / Lipides 14g	21%
Saturated / satures 3.5g	
+ Trans / trans 0g	18%
Cholesterol / Cholesterol 65mg	
Sodium / Sodium 630mg	26%
Carbohydrate / Glucides 15g	5%
Fibre / Fibres 1g	6%
Sugars / Sucres 4g	
Protein / Proteines 24g	
Vitamin A / Vitamine A	2%
Vitamin C / Vitamine C	25%
Calcium / Calcium	6%
Iron / Fer	10%

	2" half-size hotel pan 14 – 6 oz. Portions	
	Metric	
Chicken breast, cooked, diced	850 g	
Campbells Mushroom Soup	3 – 10 oz. cans	
Milk, 2%	400 mL	
Water	250 mL	
Cornstarch	60 g	
Carrot, peeled, small dice	100 g	
Celery, small dice	100 g	
White or yellow onion, small dice	100 g	
Red Bell Pepper, small dice	120 g	
Mushroom, button or cremini, sliced	120 g	
Thyme, dried	1 g	
Pepper, black	1 g	
Salt	2 g	

Method



1. Whisk together, mushroom soup, milk, water, cornstarch, thyme, pepper, and salt in medium sized bowl.



2. In an oiled 2", ½ sized hotel pan combine diced chicken with vegetables. Pour soup mix over top.



3. Cover tightly with plastic wrap and aluminum foil



4. Bake for 65 minutes at 140°C. Serve hot.

Bulk: remove from Multigen and serve alone or with a side dish.

Cold Plating: allow to cool and plate alone or with a side dish. Place on the hot side of the tray to retherm prior to service.

Food Accompaniment: Rice and vegetables, biscuit, or use as crepe filling.