

Chicken a la King Recipe That Brings Back Classic Comfort in the Best Way

3 tablespoons unsalted butter



TIME
4 to 5 min

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INGREDIENTS

- 3 tablespoons unsalted butter
- 1 small yellow onion, diced
- 1/2 stalk celery, diced
- 1 teaspoon kosher salt, divided, plus more to taste
- 8 ounces white button mushrooms, sliced
- 1/2 teaspoon black pepper, plus more to taste
- 1/4 cup sherry or dry white wine
- 3 tablespoons all-purpose flour
- 1 cup low-sodium chicken broth
- 3/4 cup heavy cream
- 2 cups diced or shredded cooked chicken
- 1 (7-ounce) can pimientos, drained, patted dry, and diced
- 1/2 cup frozen peas
- 2 to 3 cups cooked white rice, for serving, optional

DIRECTIONS

1. In a medium to large skillet over medium heat, melt the butter.
2. Add the diced onion and celery, then season with 1/2 teaspoon kosher salt. Cook, stirring occasionally, until softened and translucent, about 4 to 5 minutes.
3. Add the sliced mushrooms and stir to coat them in the butter. Season with the remaining 1/2 teaspoon kosher salt and the black pepper. Cook, stirring occasionally, until the mushrooms are softened and reduced in volume, about 5 minutes.
4. Add the sherry or dry white wine and stir frequently until the liquid has nearly evaporated, about 2 minutes.
5. Sprinkle the flour over the mixture and stir until no dry pockets remain. Cook for about 1 minute to remove the raw flour taste.
6. Add the chicken broth and heavy cream, stirring well until smooth.
7. Bring the mixture to a simmer, then lower the heat to medium-low and let it thicken slightly, about 5 minutes.
8. Stir in the cooked chicken, diced pimientos, and frozen peas. Cook until the chicken is heated through and the peas are hot, about 2 to 3 minutes.
9. Taste and season with additional salt and pepper as needed.
10. Serve hot over cooked white rice, if desired.

SWAPS & NOTES

Cooked rotisserie chicken works beautifully in this recipe and makes dinner even faster.

Leftover roasted or poached chicken also works well, as long as it is tender and flavorful.

Sherry gives the sauce a classic depth that makes Chicken a la King taste especially traditional, but dry white wine works too.

If you prefer to leave out the alcohol entirely, you can skip that step and still end up with a delicious creamy sauce.

TIPS FOR SUCCESS

Do not rush the first step with the onion and celery.

Letting them soften properly helps build the flavor base for the whole dish.

Cook the flour for about a minute before adding the broth and cream.

This small step helps the sauce taste smooth and finished instead of floury.

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