

# •Virtual Cooking Class Materials•

## Chicken a la King

Thanks so much for signing up for my virtual cooking class with your library! This PDF contains everything you need to get prepared for us to cook together!

•**PRO TIP: print out the recipe cards to keep them handy during class!**•

Please read through the **recipe card** (page 2 of this PDF) in advance and **have all of your cookware/tools and ingredients out and ready to go** when class starts if you're cooking along with me.

**In addition to the ingredients, here's a list of the cookware/tools you'll need:**

- Oven and stovetop
- Baking sheet
- Measuring spoons and cups
- Cutting board
- Chef's knife
- Medium saucepan
- Large skillet
- Spatula or large spoon
- Ladle



If you have any questions, comments, or concerns, feel free to email me at [bigflavorstinykitchen@gmail.com](mailto:bigflavorstinykitchen@gmail.com).

**See you in the kitchen!**

*-Ashley Covelli*

P.S. If you're still craving more, you can [click here to sign up for Extra Helping](#), my **free newsletter**. You'll get delicious recipes, cooking tips, and exclusive content delivered **straight to your inbox** once a week!

[bigflavorstinykitchen.com](http://bigflavorstinykitchen.com)



# Chicken a la King



Recipe from [Big Flavors from a Tiny Kitchen](#)

**Category:** Main Course

**Makes:** 4

**Prep Time:** 15 Minutes

**Cook Time:** 25 Minutes

**Total Time:** 40 Minutes

Shopping online? Visit [the Big Flavors Amazon shop page](#) to stock up on ingredients and kitchen tools!

## Ingredients

- |   |   |
|---|---|
| 1 (16.3-ounce) can large biscuits, such as Pillsbury Grands                       | 1 tablespoon olive oil                    |
| Ground cayenne pepper (spicy) or sweet paprika (mild), for sprinkling on biscuits | 2 tablespoons unsalted butter             |
| 2 cups reduced sodium chicken stock   | 8 ounces white mushrooms, sliced          |
| 1 cup dry white wine  | 1/2 small white onion, diced              |
| 1 dried bay leaf  | 2 tablespoons all-purpose flour           |
| 3 whole black peppercorns (optional)  | 1/4 teaspoon kosher salt                  |
| 2 pounds boneless skinless chicken breast (about 3-4 pieces)                      | 1/8 teaspoon freshly cracked black pepper |
|   | 1 (4-ounce) jar diced pimentos, drained   |
|   | 1 cup frozen green peas                   |
|   | 2 tablespoons chopped fresh parsley       |

## Instructions

1. Preheat oven according to package directions for biscuits. Arrange biscuits on a baking sheet. Sprinkle the tops with a little ground cayenne pepper or sweet paprika. Bake in the preheated oven until golden, then remove and set aside.
2. Meanwhile, in a medium saucepan bring chicken stock, wine, bay leaf, and peppercorns to a boil. Gently slide in chicken breasts, reduce heat to medium, and let them simmer until cooked through, about 10 to 12 minutes.
3. While chicken is cooking, add butter and oil to a large skillet set over medium heat. Once melted, add mushrooms and onion and cook until tender, about 5 minutes. Stir in flour and season with kosher salt and freshly cracked pepper. Let cook for another minute.
4. Pull chicken from the cooking liquid and set onto a cutting board to cool slightly. Meanwhile, ladle the hot cooking liquid into the mushroom mixture, stirring and letting it reduce a bit after each addition, being sure not to add the bay leaf or whole peppercorns to the mixture.
5. Add the diced pimentos and peas to the sauce. Cut the chicken into bite-size pieces, add it to the bubbling sauce and let it heat through, stirring as needed.
6. Split the biscuits in half. Place 2 biscuit bottoms on each plate, top with a few ladlefuls of the chicken mixture, then cap with biscuit tops. Sprinkle with chopped parsley and enjoy!

Recipe from Ashley Covelli at  
**Big Flavors from a Tiny Kitchen**



Get more recipes online at:  
[bigflavorstinykitchen.com](http://bigflavorstinykitchen.com)