

Chicken ala King

in a hurry

- 3 tablespoons butter
 - 8 ounces fresh mushrooms, sliced
 - 1 (10-3/4-ounce) can cream of chicken soup
 - 1/2 cup milk
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 2 cups chunked cooked chicken (about 2 boneless, skinless chicken breasts)
 - 1 cup frozen green peas, thawed
 - 1 (2-ounce) jar diced pimientos, drained
-
- In a large skillet over medium heat, melt butter; saute mushrooms 4 to 5 minutes, or until tender. Add soup, milk, salt, pepper, and chicken; mix well and cook 3 to 4 minutes, or until hot.
-
- Stir in peas and pimientos and continue cooking 5 to 7 minutes, or until warmed through.