NY Chicken a la King Recipe:

Servings: [6](https://whatscookingamerica.net/Poultry/Chicken-ala-King.htm) servings

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**Ingredients**

* 4 cups chicken,  cooked and cubed
* 4 tablespoons butter
* 5 to 6 [green onions,](https://whatscookingamerica.net/onion.htm) minced and divided
* 1 medium [green bell pepper,](https://whatscookingamerica.net/SweetPepperRecipes.htm) cored, seeded and finely chopped
* 1/2 pound mushrooms, stems trimmed and cut into 1/4-inch slices
* 1/4 cup all-purpose [flour](https://whatscookingamerica.net/Bread/FlourTypes.htm)
* 1/4 cup and 1 tablespoon dry sherry, divided
* 2 (14.5-ounce) cans [chicken stock\*\*](https://whatscookingamerica.net/Sauces_Condiments/HomemadeChickenStock.htm)
* 4 tablespoons of parsley, freshly chopped and divided
* 1 tablespoon [thyme,](https://whatscookingamerica.net/thyme.htm) freshly chopped
* 1/8 teaspoon cayenne pepper
* 1/8 teaspoon nutmeg
* 1 teaspoon [salt](https://whatscookingamerica.net/Information/Salt.htm)
* Black pepper to taste
* 1/2 cup [heavy cream](https://whatscookingamerica.net/Sauces_Condiments/CreamDefinitions.htm)
* 1 (4-ounce) jar pimentos, sliced
* 2 cups frozen peas
* [Salt](https://whatscookingamerica.net/Information/Salt.htm) and coarsely-ground black pepper to taste

**Instructions**

**Poached Chicken Ingredients and Preparation:**

1. If you do not have left over cooked chicken, then follow the ingredients and preparation below for making Poached Chicken:
2. 4 chicken breasts Salt and Pepper 1 cup dry sherry 2 cups chicken broth
3. In a large pot over medium heat, add chicken breasts, sprinkle with salt and pepper.  Cover chicken with sherry and chicken broth.  Add water if needed to make sure chicken is fully covered in liquid.  Bring just to a boil, cover the pot, reduce the heat to low, and let simmer for approximately 15 to 20 minutes or until a [meat thermometer](https://whatscookingamerica.net/MeatThermometer.htm) registers an [internal temperature](https://whatscookingamerica.net/Information/MeatTemperatureChart.htm) of 165 degrees F. (juices will run clear when cut with the tip of a knife).  Remove from heat.
4. Once the chicken is cooked, remove the chicken pieces from the cooking stock with slotted utensil, and transfer to a cutting board; cut chicken into cubes.  Set aside and use as soon as sauce is ready.

**Sauce Preparation:**

1. While chicken is poaching, in a large saucepan over medium heat, melt the butter (do not let the butter brown).  Add 4 tablespoons minced green onions, green peppers, and mushrooms; saute approximately 4 to 5 minutes (mushrooms should look golden brown).  Slowly add the flour and stir until it is fully combined and bubbly in the pan, approximately 2 minutes.  Slowly whisk in 1/4 cup sherry and chicken broth until fully blended.  Bring mixture just to a boil and then lower the heat to medium low.  Add the 2 tablespoons parsley, thyme, cayenne, nutmeg, salt, and pepper.  Let the mixture simmer for approximately 20 to 30 minutes, stirring frequently.
2. When ready to serve, whisk in the heavy cream until combined.  Add the cooked chicken cubes, 1 tablespoon sherry, pimentos, frozen peas, remaining parsley, and the remaining green onions.  Stir together and bring back to a simmer.  Salt and pepper to taste.
3. The sauce is ready when the peas are cooked through and tender.
4. Serve over egg noodles, white rice, biscuits or buttered toast and enjoy.
5. Makes 6 servings.