

## Chicken ala King with Puff Pastry

1/2 cup salted butter  
8 ounces mushrooms sliced  
1/2 cup all-purpose flour  
2 cups chicken broth  
1 1/2 cups milk  
2 egg yolks  
1/3 cup heavy creamy  
1 cup frozen peas  
1 cup chopped drained pimientos  
4 cups chopped cooked chicken (1 rotisserie chicken)  
1 package Pepperidge Farms Frozen Puff Pastry Sheets or Shells.

In a large saucepan, melt butter over medium-high heat. Add in mushrooms and cook until mushrooms are soft, about 5 minutes. Add in flour and stir until there are no more specks of flour left. Pour in chicken broth and milk and bring to a boil. Reduce heat to low and simmer until sauce is thickened, about 3 minutes. For a richer sauce: in a small mixing bowl, whisk together egg yolks with heavy cream. Working quickly, slowly pour in 1/2 cup of the hot mixture into the egg mixture while whisking vigorously. Immediately pour this mixture back into the saucepan, whisking the entire time. Cook 2 minutes more. Stir in frozen peas, drained pimientos, and cooked chicken and let heat through, 2 to 3 minutes. Serve hot over cooked rice, pasta, toast, or biscuits, or puff pastry.

Bake puff pastry shells according to package directions. If using the sheets, thaw overnight in the fridge. When ready to bake, remove sheets from the fridge and cut each sheet into 9 equal pieces. Place each piece on a greased baking sheet, and bake according to package directions.