

Chicken Fricassee



Ingredients (serves 6): 600g cooked chicken or chicken breast 100g margarine 90g flour 250ml milk 750ml chicken stock 60g capers pepper salt 1tbsp lemon juice 1tbsp worcestersauce 320g glass asparagus 170g can button mushrooms

Instructions:

1. Remove all bones and skin of chicken. Tear apart the meat into small chunks. Drain fluid of mushrooms and asparagus into separate container. Slice mushrooms and cut asparagus in small chunks.
2. Make bechamel sauce as following: Add margarine to cooking pot and let it melt on low heat. Add flour and stir until creamy. Add milk slowly while continuously stirring, then add the chicken stock. Let it simmer a bit to thicken the sauce. Lastly, stir in the mushroom and asparagus fluid.
3. Add the capers with its fluid.
4. Add salt, pepper, worcestersauce and lemon juice to taste.
5. Add chicken meat, asparagus and mushrooms and let it warm up on low heat.
6. Cook rice.

<https://www.kochbar.de/rezept/97014/Huehnerfrikassee-mit-Kapern/drucken/personen/6.html>

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