

CHICKEN ALA REINE

by Simply Creative Chef Rob Scott

1 ½ lbs. cooked chicken meat
2 med carrots, peeled and diced
3 celery stalks, diced
3 cups chicken broth
3 cups heavy cream or half & half
7 tbsp flour
7 tbsp water
Salt
Freshly ground black pepper

- ❖ In a medium pot, place carrots, celery, and broth
- ❖ Bring to a boil and cook until vegetables are tender (about 10-12 minutes)
- ❖ Add cream and bring to a boil
- ❖ In a small bowl, whisk flour and water
- ❖ Slowly add to flour mixture to pot until you get the consistency to coat a spoon
- ❖ Add chicken to pot
- ❖ Season with salt and black pepper

Serves 8