

# *Almond Chicken in Butter Sauce*



*6 servings, Total cooking time 1 hr*

## **You will need**

8 tablespoons butter  
3 tablespoons flour  
2 cups chicken stock  
1 cup milk  
3 cups cooked rice  
3 cups chicken  
2 cups mushrooms, sliced and sautéed  
½ cup almonds  
½ teaspoon black pepper  
Salt to taste

## **To cook**

Melt butter over low heat, stir in flour, and blend well. Add chicken stock, milk, salt and pepper. Add the chicken and let it cook, keep stirring until the mixture thickens. Put in the sliced mushrooms and whole almonds. Let the meat cook.

Serve on a bed of plain rice and garnish with coriander.