

# EASY TUNA A LA KING

## Ingredients:

1/2 cup	butter
1	small green bell pepper, chopped (1/2 cup)
3 ounces	fresh mushrooms, sliced (3 ounces)
1/4 cup	cornstarch
1/2 teaspoon	salt
1/4 teaspoon	pepper
1 1/2 cups	milk
1 1/4 cups	chicken broth (from 32-ounce carton)
2 cans	tuna
1 jar	(2 ounces) diced pimientos, drained
3 cups	hot cooked rice
	or 6 slices of whole grain toast



## Directions:

1 Melt butter in 3-quart saucepan over medium-high heat. Cook bell pepper and mushrooms in butter, stirring occasionally, until bell pepper is crisp-tender.

2 Stir in flour, salt and pepper. Cook over medium heat, stirring constantly, until bubbly; remove from heat. Stir in milk and broth. Heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in chicken and pimientos; cook until hot. Serve over rice or toast.

Source: [bettycrocker.com](http://bettycrocker.com)