



### **Chicken a la King Sandwich Bread**

*Swirls of creamy chicken rolled inside a bread loaf*

#### **Dough:**

3 to 3-1/3 cups bread flour

1 teaspoon salt

1/2 teaspoon dried basil

2 Tablespoons dry minced onion

1 (1/4 oz) package Platinum Premium instant yeast

1 cup water

2 Tablespoons olive oil

2 Tablespoons plain yogurt

#### **Filling:**

8 ounces cream cheese, softened

1 egg

1/2 teaspoon salt

1/4 teaspoon crushed black pepper  
 3 Tablespoons minced chives or green onions  
 3 Tablespoons well-drained pimientos  
 2 (4.5 oz.) cans white chunk chicken breast, drained  
 3 Tablespoons grated Parmesan cheese  
 1 egg mixed with 1 Tablespoon water for egg wash  
 1/2 cup garlic butter flavored croutons, fine crushed

**Form Dough:** In a mixing bowl, add 3 cups bread flour, salt, basil, dry minced onion, and dry yeast.

In a microwave safe measuring bowl, whisk water, oil, and yogurt to combine. Cook over high power in microwave until 120 to 130 degrees F, about 1 minute. Pour into flour mixture; beat for 1 to 2 minutes.

Add kneading hook to mixer, slowly add flour to form a soft dough; beat about 5 minutes.

**Raise Dough:** With floured hands, form into a ball; place in lightly greased ball; turn dough over; cover with plastic wrap; place in warm place to raise about 45 minutes or doubled in size.

**Prepare Chicken Filling:** In a medium sized bowl, mix cream cheese to soften; add egg, salt, and black pepper; beat until smooth. Stir in minced chives and pimientos. Break up any large chicken chunks; fold into filling.

**Roll Dough:** On lightly floured surface, roll dough into 12x18 inch rectangle; Spread chicken filling over dough about 1/2 inch from edges. Sprinkle grated Parmesan cheese over the filling. Starting with the 18-inch length, roll up jelly roll fashion; pinch edges to seal. Roll onto a piece of parchment paper seam side down. Form into an 11-inch circle, connecting the ends together.

**Raise Second Time:** Move parchment paper with dough to a lightly greased baking sheet. Cover with plastic wrap; place in warm place to double in size, about 45 minutes to 1 hour.

Preheat oven to 375 degrees F.

**Bake Bread:** With a sharp knife, make about eight light slashes in dough; brush the dough with egg wash; sprinkle the top of bread with crushed croutons. Bake in preheated oven for about 30 minutes or golden brown.

Remove bread to cooling rack. Cool completely; cut into slices for serving.  
Yield: one 1-inch round stuffed bread

**Cook's Note:** The classic Chicken a la King also includes mushrooms, which I omitted from this bread recipe.

**About the Recipe:** Chicken a la King is a dish featuring diced chicken in a cream sauce, often flavored with onions and pimientos. Don't worry about having any additional filling for these sandwiches. The tender white bread has swirls of creamy chicken baked within it. It's a delicious partner for soup or salads.