



## Chicken Julienne

60g Butter or margarine  
60g Flour  
300ml Hot chicken stock  
300ml Milk  
350g Cooked chicken, cut into slivers with MINCER  
30ml Lemon juice  
100g Green beans chopped with BEANFIX, cooked  
1ml Dried thyme  
Salt and black pepper  
15ml Fresh chopped parsley in GRINDER  
100g Carrots cooked and cut into slivers  
175g Rice, boiled in slated water, drained and kept warm.

### Method:

In a saucepan, melt butter, stir in flour, "mellow" one or two minutes. Gradually beat in stock and milk, gently boil until sauce has thickened. Stir in chicken, lemon juice, beans, thyme, seasonings, parsley, and carrots. Serve with the rice.