



Chicken Hash

Adapted from [Food to Die For](#)

BAH Note: This recipe lived on my refrigerator door for a few months because I kept putting back in the menu lineup. Fresh herbs can be stirred in just before serving. Serve over rice or egg noodles or with biscuits for a hearty supper.

- 2 tablespoons butter
- 1 1/2 tablespoons flour
- 4 cups chicken broth
- zest of 1 lemon
- 1/2 teaspoon kosher salt
- meat from 1 small rotisserie chicken

Melt the butter in a dutch oven over medium heat. Whisk in the flour and salt and cook, whisking constantly, for about 2 or 3 minutes until the butter mixture loses the raw flour smell. Gradually add the chicken broth and whisk until the roux is completely dissolved into the broth. Turn up the heat and bring the broth mixture up to a simmer. Cook for about 10 minutes or until the liquid thickens. Turn off the heat, stir in the lemon zest and chicken, and stir to combine.

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