



Mulligatawny Soup

Ingredients

- 1 Cup chopped onion 8 C chicken broth
- 4 stalks celery, chopped 1-2 apples cored and chopped
- 2 carrots, diced
- ½ C rice (basmati)
- ¼ C butter 2 skinless boneless chicken breasts
- 2-3 Tbs olive oil salt & pepper to taste
- 3 Tbs Flour
- 2 dried thyme sprigs or 2 small pinches
- 2-3 Tbs Curry powder 1 C half & half, heated
- 1-2 Tbs Garam Masala
- Cayenne to taste

Directions

Heat 2 Tbs Of oil in dutch oven and sauté chicken. Sprinkle with garam masala as it cooks. Remove chicken and dice. Sauté onions, celery, and carrots in oil and butter 5 mins.

Sprinkle in flour, curry powder, cayenne and cook 5 more mins.

Add broth mix well and bring to boil. Reduce heat and simmer for 30 mins.

Add apple, chicken, rice, thyme, salt and pepper. Simmer 15-20 mins or until rice is done.

Add heated half and half just before serving.

