

# MULLIGATAWNY SOUP

## Ingredients

½ cup chopped onion	½ apple, cored and chopped
2 stalks celery, chopped	¼ cup white rice
1 carrot, diced	1 skinless, boneless chicken
¼ cup butter	breast half, cut into cubes
1 ½ Tbsp all-purp flour	1 pinch dried thyme
1 ½ tsp curry powder	Salt and black pepper, to taste
4 cups chicken broth	½ cup heavy cream, heated

## Directions

1. Melt butter in a large soup pot over medium heat. Add onions, celery, and carrot and saute until soft, 5 to 7 minutes. Add flour and curry, and cook 5 more minutes, stirring frequently.
2. Add chicken broth, mix well, and bring to a boil. Reduce heat and simmer for about 30 minutes. Add apple, rice, chicken, thyme, salt, and pepper. Simmer until rice is tender, 15 to 20 minutes.
3. Just before serving, stir in hot cream.