



Mulligatawny Soup with Chicken, Rice & Curry

Makes 16 servings ~ \$35.26 (\$2.20 per serving)

Ingredients

3 cups chopped onion	2 apples, cored and small dice
8 stalks celery, chopped	2 cups Basmati rice
4 carrots, diced	4 skinless, boneless chicken breast halves, cubed
1 cup butter	Salt to taste
6 Tbsp. all-purpose flour	Ground black pepper to taste
6 tsp. curry powder	1 tsp. fresh thyme
2 gallons chicken stock	1 cup heavy cream, heated

Directions

1. Saute onions, celery, carrot, and butter in a large soup pot.
2. Add flour and curry, and cook 5 more minutes.
3. Add chicken stock, mix well, and bring to a boil. Simmer about 1/2 hour.
4. Add apple, rice, chicken, salt, pepper, and thyme. Simmer 15 to 20 minutes, or until rice is done.

When serving, add hot cream.

Recipe courtesy of Anthony Damiano, SUP Restaurant

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