

GIANT EAGLE MARKET DISTRICT™

MULLIGATAWNY SOUP

Serves: 3-4

Prep time: 20 minutes

Cooking time: 1 hour

Ingredients:

1/2 cup chopped onion

2 stalks celery, chopped

1 carrot, diced

1/4 cup butter

1 1/2 tablespoons all-purpose flour

1 1/2 teaspoons curry powder

4 cups chicken broth

1/2 apple, cored and chopped

1/4 cup white rice

1 skinless, boneless chicken breast half - cut into cubes

salt to taste

ground black pepper to taste

1 pinch dried thyme

1/2 cup heavy cream, heated

Directions:

Sauté onions, celery, carrot, and butter in a large soup pot. Add flour and curry, and cook 5 more minutes. Add chicken stock, mix well, and bring to a boil. Simmer about 1/2 hour.

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

When serving, add hot cream.