



ROSE VALLEY RESTAURANT RECIPE

Mulligatawny Soup

(Yield: 10 servings – Adapted from allrecipes.com)

Ingredients

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

Directions:

1. Sauté onions, celery, carrot and butter in a large soup pot. Add flour and curry, and cook for 5 more minutes. Add chicken stock, mix well, and bring to a boil. Simmer for about ½ hour.
2. Add apple, rice, chicken, salt, pepper, and thyme. Simmer for another 15-20 minutes or until rice is cooked.
3. Add heavy cream – stir well and watch the bottom of the pot as it does like to stick to the bottom.

Enjoy!!