**Mulligatawny Soup**

Yield: 2-3 servings

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| ¼  | ¼  | chopped onion |
| ¼  | ¼  | stalk celery, chopped |
| ½  | ½  | carrot, diced |
| 30mL | 2 Tbsp. | Butter |
| 7.5mL | 1 ½ tsp | all-purpose flour |
| 2mL | ½ tsp. | curry powder |
| 315 mL | 1 1/3 c. | chicken broth |
| ¼  | ¼  | apple, chopped |
| 30mL | 2 Tbsp. | white rice |
| ¼ breast | ¼ breast | skinless, boneless chicken breast - cut into cubes |
| A pinch | A pinch | ground black pepper  |
| A pinch | A pinch | dried thyme |
| 40 mL | 2 Tbsp. 2 tsp. | heavy cream, heated |

 **Instructions:**

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

1. When serving, add hot cream.