



# Mulligatawny Soup I



Prep  
20 m

Cook  
1 h

Ready In  
1 h 20 m

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Stop & Shop  
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Recipe By: Lise P.

"The name Mulligatawny means 'pepper water', and curry is the particular ingredient that gives this incredible soup such a delicious flavor...so I'm told. This old recipe was given to me long ago."

## 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

- 1 Saute 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.
- 3 When serving, add hot cream.

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**Enriched Extra Long**  
**Grain Parboiled**  
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