



MULLIGATAWNY SOUP

This is a favourite for my entire family – we can't get enough of this soup. PLUS it makes us all feel warm and fussy inside, delicious.

In a bowl chop up the chicken and add all the spices

500g sliced chicken breasts, cubed

2 x tablespoons flour

1 x teaspoon turmeric

1 x tablespoon curry powder

1 x teaspoon garam masala

Fry up the following with a little butter:

1 onion, finely chopped

1 apple, finely chopped

Then add the chicken mixture and fry for about 5 minutes. Then add

4 ½ cups chicken stock

5 cloves

Cook for about 30 minutes and then add

½ cup basmati rice

Simmer for another 20 minutes

Add the juice of ½ lemon and 60 ml cream

Salt & pepper to taste

Enjoy



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