

# Sweet Mulligatawny

- 1 whole boneless, skinless chicken breast, cut into bite-sized pieces
- 4 tablespoons butter
- 1 medium onion, chopped and 3 cloves garlic, minced finely
- 1/4 cup all-purpose flour
- 1 tablespoon curry powder
- 1 Granny Smith apple, peeled, cored and diced
- 1 (29 oz) can unsweetened pumpkin puree
- 32 ounces of chicken broth and 2 cups half-and-half
- 1 tablespoon sugar, 2 teaspoons of salt and pepper (all to taste)

1. In a large stock pot, heat 2 tablespoons butter over medium-high heat. Add chicken and cook, stirring occasionally, until golden. Remove and set aside.
2. In the same pot, add remaining butter and heat to medium. Add diced onion and garlic and stir to cook.
3. Sprinkle flour over onions. Stir to combine, then stir in curry powder. Cook for one minute, stirring constantly.
4. Add broth and stir to combine. Simmer for 5 minutes. Add half and half, salt, pepper, sugar and cook another 5 minutes.
5. Add chicken and apple and simmer for another 5-10 minutes. Serve.

