

Creamy Curried Chicken



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
basmati rice



Any kind of apple that is good for cooking—Rome, Jonathan, McIntosh or Granny Smith—will work in this dish. So shop for the least expensive variety—you won't even notice the taste difference.

SHOPPING LIST

- apples • soy sauce • chicken
- horseradish • curry powder

ON HAND

- butter • sugar • mayonnaise
- Dijon mustard

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INGREDIENTS

- 1 tablespoon butter or margarine
- 3 apples, peeled, cut into thick slices
- 1 tablespoon sugar
- 1/2 cup mayonnaise
- 1/2 teaspoon soy sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon prepared horseradish
- 1 teaspoon curry powder
- 4 skinless, boneless chicken breasts (4 ounces each)

SERVES **4**

COOK'N
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• Make tomorrow night's side dish while you cook tonight's dinner. Peel and slice 6 apples, instead of the 3; sauté as recipe directs. Remove half of the apples from the skillet and refrigerate. Reheat leftovers to serve the next night.

Make Ahead

Assemble this casserole up to 24 hours before baking. Refrigerate until ready to cook and serve.

♦ VARIATION

For more flavor and texture, add 1/2 cup golden raisins to the skillet in step 1.

- 1** Preheat oven to 350°F. Heat butter in a large skillet over medium heat; add apples. Sauté for 5 minutes; add sugar. Increase heat to medium-high; cook apples about 5 minutes.



- 2** Grease a small baking dish. Spread cooked apples in dish.

- 3** Combine mayonnaise, soy sauce, mustard, horseradish and curry powder in a small bowl. Spread mayonnaise mixture on one side of chicken.



- 4** Arrange chicken over apples; cover with remaining mixture. Bake chicken until cooked through, about 45 minutes.