

Easy Chicken Curry



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
parslied rice



Curry powder can be expensive and can lose its aroma and flavor quickly. To prevent the need to replace this spice often, store the curry powder in an airtight container in the freezer.

SHOPPING LIST

- carrots • celery
- curry powder • chicken broth
- evaporated milk

ON HAND

- onion • margarine • flour
- mayonnaise • cooked chicken

Easy Chicken Curry

INGREDIENTS

- 1 small onion, chopped
- 2 carrots, julienned
- 1 stalk celery, sliced
- $\frac{1}{3}$ cup margarine
- $\frac{1}{3}$ cup flour
- 3 cups chicken broth
- 1 teaspoon curry powder
- $\frac{1}{2}$ cup evaporated milk
- 2 tablespoons mayonnaise
- 3 cups chopped cooked chicken

SERVES 6

COOKIN'
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- To prevent tears when chopping onions, place them in the freezer for 15 minutes before cutting them.

Make Ahead

You can prepare this chicken curry up to 4 hours ahead. But keep in mind, the longer it sits, the spicier it will taste.

VARIATION

Serve an array of toppings such as peanuts or pineapple chutney for a traditional Thai meal.

1 Sauté onion, carrot and celery in margarine in a large skillet over medium-high heat for 5 minutes. Sprinkle with flour; mix well. Sauté for 2 minutes.



2 Stir in broth. Cook, stirring continually, until thickened, about 4 minutes.

3 Mix curry powder, evaporated milk and mayonnaise in a small bowl. Stir into vegetable mixture. Add chicken.



4 Heat to serving temperature, stirring occasionally. Serve chicken and vegetable mixture immediately.