

Quick Turkey Curry

Serve this curry with condiments such as dried currants, sliced green onions, shredded coconut and toasted slivered almonds.

8 SERVINGS

Ingredients

- 2 tablespoons (1/4 stick) unsalted butter
- 1 1/4 cups chopped onion
- 2 tablespoons chopped peeled fresh ginger
- 2 garlic cloves, minced
- 1 tart green apple, cored, peeled, chopped
- 3 tablespoons all purpose flour
- 2 1/2 tablespoons curry powder
- 1 1/2 teaspoons ground cumin
- 3 cups canned low-salt chicken broth
- 1 cup apple cider
- 1/2 cup whipping cream
- 1/4 cup mango chutney
- 1/4 cup chopped fresh cilantro
- 1 tablespoon tomato paste
- 4 cups coarsely chopped cooked turkey
- Steamed white or brown rice

Directions

1. Melt butter in heavy large skillet over medium heat. Add onion, ginger and garlic; sauté until onion is soft, about 10 minutes.
2. Add apple, then flour, curry powder and cumin; sauté 3 minutes.
3. Gradually whisk in broth. Add cider, cream, chutney, cilantro and tomato paste.
4. Reduce heat to medium-low; simmer until mixture thickens, about 20 minutes.
5. Add turkey; stir until heated, about 2 minutes.
6. Spoon curry over rice.