

Turkey Curry

Yield: 4 servings

Cooking Time: 15 minutes

Preparation Time: 10 minutes

Category: Entree

Cuisine: Indian

Rating: ★★★★★

Source: GE Profile Cookbook

Ingredients

3 tbs butter

½ cup onion (chopped)

1 med apple (peeled and coarsely chopped)

¼ cup raisins

3 tbs all-purpose flour

1 tsp curry powder

½ tsp coriander

¼ tsp cumin

¼ tsp ginger

1 cup half

1 cup hot water

1 tsp chicken boullion granules (or 1 cube)

3 cups cooked turkey (chopped)

Instructions

In 2 qt casserole, place butter, onion, apple, and raisins. Microwave at HIGH for 3 to 4 minutes. Add flour, curry powder, coriander, cumin, and ginger; stir until smooth. Gradually stir in half&half, water, and boullion. Microwave at HIGH for 4 to 6 minutes, until thickened, stirring every two minutes. Add turkey and microwave at HIGH 1 to 2 minutes until heated through. Serve over rice.