



**Nova Scotia
Apples**
Pick An Original



Chicken-Apple Curry Serves 4-6

- 1 L cooked, cubed chicken 4 cups
- 1 large onion, diced 1
- 125 mL diced raisins 1/2 cup
- 125 mL diced celery 1/2 cup
- 375 mL diced, unpeeled Nova Scotia apples 1 1/2 cups
- 50 mL butter or margarine 1/4 cup
- 30 mL flour 2 bsp.
- 15 mL curry powder 1 tbsp.
- 15 mL brown sugar 1 tbsp.
- 2 mL garlic powder 1/2 tsp.
- 2 mL ginger 1/2 tsp.
- 25 mL chicken bouillon mix 1 1/2 tbsp.
- 375 mL water 1 1/2 cups
- 15 mL lemon juice 1 tbsp.
- Spring onions, diced, for garnish

Heat butter in skillet, add onions and cook until transparent. Add apples and raisins; saute 5 minutes, add celery and cook 2 more minutes. Combine seasoning and flour and blend in; add chicken bouillon mix dissolved in water, lemon juice, and stir until thickened. Simmer 2-3 minutes stirring all the time. Fold in chicken, mix well. Garnish with spring onions. Serve on a bed of rice with apple chutney and fresh cucumber salad.

** Turkey, pork or lamb can be used instead of chicken.*

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