

Indian Chicken Curry

From [Ashley's Cooking Adventures](#)

Ingredients

- 1 tablespoons butter
- 1 cup chopped apple
- 1 cup chopped celery
- 1 clove garlic, minced
- 1/2 cup chopped onion
- 2 tablespoon cornstarch
- 2 to 3 teaspoons curry powder
- 3/4 cup cold chicken stock
- 2 cups milk
- 2 cups cooked chicken, diced (2 chicken breasts)
- 1 (3 ounce) can mushrooms, drained
- 1/4 cup slivered almonds
- 1/2 cup raisins
- 3 cups hot cooked rice

Directions

Melt butter in a large saucepan. Add apple, celery, garlic, and onion. Cook until onion is tender. Combine cornstarch, curry powder, 3/4 teaspoon salt, and stock. Stir into onion mixture. Add milk. Cook until thickened, stirring constantly. Add chicken and mushrooms, stir and heat through. Stir in almonds and raisins. Serve over rice.