

## **Marion Zwicker's Curried Chicken Chowder With Sweet Potatoes**

### **Ingredients:**

1 boneless, skinless chicken breast half, cut into bite-size pieces  
2 Tbs. butter  
1 medium onion, diced  
2 ribs celery, thinly sliced  
1 tsp. dried minced garlic  
1 tsp. curry powder  
2 Tbs. flour  
2 cans (14 ½ oz.) chicken broth  
3 medium sweet potatoes, cut into ¼" cubes  
2 tsp. salt  
1 can (14 oz.) unsweetened coconut milk  
1 medium Golden Delicious apple, peeled and diced  
2 Tbs. chopped parsley

### **Directions:**

In medium stockpot or other heavy-bottomed pan, place butter over medium heat.  
Add onion, celery, garlic and curry powder.  
Saute about 5 minutes.  
Stir in flour and cook 2 minutes more.  
Gradually add chicken broth, then chicken, sweet potatoes and salt.  
Bring to a light boil.  
Reduce heat and simmer, covered, about 10 minutes or until chicken is done.  
Add coconut milk and apple.  
Simmer an additional 5 minutes.  
Ladle into bowls and garnish with parsley.

Makes about 4 main-course servings.