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.