

# Apple Curry Chicken

This recipe is a great way to use your leftover chicken. It can be eaten as is, over nachos, or served with a number of garnishes to give the dish a different taste each time you make it! The garnishes include toasted coconut, mandarin oranges, and chopped onion!

**Course** Main Dish

**Cuisine** American

**Servings**

6 PEOPLE

**Prep Time**

20 MINUTES

**Cook Time**

40 MINUTES

## Ingredients

- 4 cups Cooked Chicken Pieces
- 2 tbsp Butter
- 1 cup Chopped Onion
- 1 cup Chopped Apple (Peeled)
- 1 can Stewed Tomatoes (and juice)
- 1 cup Chicken Broth
- 1 tsp Lemon Juice
- 1 tbsp Curry Powder

## Instructions

1. Melt butter over medium heat.

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2. Cook onion until tender- about 3 minutes.

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3. Add apple, tomatoes & juice, lemon juice, chicken broth, & curry powder.

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4. Simmer uncovered for 35 minutes.

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5. Add chicken & heat through- about 5 minutes. Serve & Enjoy!