

## Easy Mulligatawny

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### Ingredients:

- 4 TBSP Butter
- 1 cup onion, chopped
- 2 cups red bell pepper, chopped
- 2 cups green apple, chopped
- 2 cups potato and/or carrots, diced
- 2 TBSP curry powder
- ⅓ tsp cayenne (more or less to taste)
- 6-8 cups vegetable broth (to suit your taste)
- Salt & pepper to taste

### Instructions

1. Make rice of your choice according to package instructions.
2. Melt butter in a heavy large soup pot. Add onion and saute until just tender, about 5 minutes.
3. Add bell pepper, apple, potatoes/carrots and curry powder and saute 2 minutes. Add broth and bring to simmer. Reduce heat to low, partially cover pan and cook for 20 minutes.
4. Test vegetables to ensure they are done. Cook for more time as needed. Add salt and pepper to taste.
5. Serve with rice of your choice.

**The story behind this recipe.** We used to make this easy version of Mulligatawny often when our kids were little and we had no time to cook. We made something old new again by substituting potatoes and carrots for the chicken to make this recipe vegetarian.