



Curried Cream with Maple Syrup

This recipe is a standout tossed with pasta of any kind.
Certainly, the chicken is optional

2 tsp butter or Vegetable Oil
½ cup chopped Spanish onion
2 cloves garlic chopped
1 inch piece ginger, peeled and chopped or grated
1 tsp Montreal Steak Spice
1 Tbl curry paste
2 Tbl Maple Syrup
1 Cup 35% Whipping Cream
2/3 cup Chicken Stock, (you can use bouillon cube)
3 Tbl Cream Cheese
1 Cup Cooked Chicken
3 TBL chopped parsley

on medium heat, cook onions and garlic and ginger with the butter or oil until tender.
add curry paste, steak spice and cream cheese, stir to cream smooth mix
add stock and cream, simmer for a few minutes
add syrup, chicken and cooked pasta
simmer in sauce until reduced and coating, check seasoning
add parsley and enjoy

Chef help line!!
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