

# Chicken Curry

~ as adapted by [CreativeEatingBlog.com](http://CreativeEatingBlog.com)

## INGREDIENTS:

¾ to 1 cup of minced, sweet onion  
4 TBSP of butter (½ stick)  
26 ounce can of cream of mushroom soup (or two small cans)  
½ cup milk  
1 to 2 TBSP chicken base (like Minor's or Better than Bullion)  
2 cups of sour cream  
1 tsp curry powder  
1 to 2 pounds of raw chicken tenders (or regular breasts), cooked and cut into pieces

## INSTRUCTIONS:

1. While you're mincing the onions, melt the butter with ¼ cup of water over low heat in a covered, 2-quart or larger saucepan.
2. Add minced onion to the saucepan and cover; simmer until translucent. Add more water in small increments as needed so that the onion doesn't caramelize.
3. When the onion is translucent (and the water's mostly evaporated), increase heat to medium and add cream of mushroom soup. Stir.
4. Add milk and chicken base and stir well.
5. Add sour cream and stir until incorporated, then taste. If needed, add more chicken base.
6. Add curry powder and stir.
7. Add chicken and stir constantly until sauce is hot/bubbly.
8. Serve over rice or noodles.
9. Enjoy!