

# Curry Turkey

## Easy Crockpot Cooking

### Ingredients



- 2 cans of Cream of Chicken Soup
- 2 tablespoons water
- 1 tablespoon curry powder or red curry powder
- ½ teaspoon cracked black Pepper

- 8 turkey breast cutlets (about 2 pounds) or leftover turkey
- ¼ cup heavy cream
- ½ cup seedless red grapes cut in half

### **Directions**

1. Stir the soup, water, curry powder and black pepper in a 4-quart slow cooker. Add the turkey and turn to coat.
2. Cover and cook on LOW for 6 to 7 hours or until the turkey is cooked through.
3. Stir the cream and grapes in the cooker.
4. Serve the turkey and sauce over your favorite rice.

### **Nutrition Facts:** Amount Per Serving

**Calories** 253  
**Sodium** 739mg  
**Vitamin A** 295IU

Calories from Fat 81  
**Potassium** 442mg  
**Vitamin C** 0.4mg

**Fat** 9g  
**Carbohydrates** 7g  
**Calcium** 41mg

Saturated Fat 3g  
Sugar 2g  
Iron 1.8mg

**Cholesterol** 100mg  
**Protein** 34g

**10%**