



Chicken Curry

Japanese curry is a thick curry with a stew-like consistency and commonly includes a protein, sweet onions, carrots, and potatoes. The sauce is thickened by a roux (a mixture of fat and flour, and an addition of curry spices).

Recipes

- 450g Chicken (chopped)
- 350g Medium Onions, minced
- 100g Medium Carrot, chopped
- 150g Medium Potato, chopped
- 1tbsp Vegetable oil
- 540ml Water
- Curry Sauce Mix 92g

Steps:

1. Stir-fry meat and vegetables with oil in a large skillet on medium heat for approx. 5 min.
2. Add water and bring to boil. Reduce heat, cover and simmer until ingredients are tender, approx. 15min.
3. Turn the heat off, break S&B Golden Curry Sauce Mix into pieces and add them to the skillet. Stir until sauce mixes are completely melted. Simmer approx. 5 min., stirring constantly.
4. Serve hot over rice or noodles.