



Chicken Katsu Curry with Rice (Woks Of Life)

1h

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|----------|---------|---|---|
| 1 | 1 tbsp | veg oil | Heat dutch oven on med. Add oil, onion till translucent/brown, 2-3 min. |
| | 2 | onions, chop big | |
| 2 | 1 clove | garlic, mince | Add ingredients, cook till fragrant, 1 min. |
| | 1 tbsp | tomato paste | |
| | 1 tsp | Worcestershire | |
| 3 | 2 tbsp | curry pwdr | Cook 1 min. |
| | 1 tsp | salt | |
| | 1 tsp | sugar | |
| 4 | 8 oz | potato, 2cm  | Simmer, cover, cook till tender, 20-25 min. |
| | 8 oz | carrot, 2cm  | |
| | 2 cup | chicken stock | |
| 5 | 2 lbs | chicken breast | Prep chicken as if for Schnitzel.
flat → dry → S&P → flour → egg → panko.
Cook as if for Schnitzel. May need to batch. 6 min ↕ 5-6 min. |
| | 1 | egg | |
| | | flour, panko | |
| 6 | 1 tbsp | cornstarch | Mix to slurry, then add to sauce. |
| | 1 tbsp | water | |
| 7 | 1 tbsp | butter | When thick, stir in butter. S&P to taste. |
| 8 | | | Serve with rice. |