



**Chicken Mafe**  
Francis Lam

1 hour 45 minutes, ...



**Old-Fashioned Beef Stew**  
Molly O'Neill

2 hours 30 minutes



**Slow Cooker Pot Roast**  
Sarah DiGregorio

8 1/2 hours



**Yam and Plantain Curry With Crispy Shallots**  
Yewande Komolafe

50 minutes



**Chick Potpi**

1 hour

# One-Pot Japanese Curry Chicken and Rice

By [Kay Chun](#)

**YIELD** 4 servings

**TIME** 1 hour

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Usually milder and sweeter than Indian curries, classic Japanese curry is a thick beef-and-vegetable stew served over rice. This recipe is not a traditional one, but rather an easy weeknight version, a one-pot meal featuring juicy chicken thighs, vegetables and rice. Instead of relying on store-bought or homemade instant curry roux, this dish relies on a few spices to mimic traditional Japanese curry flavors. Curry powder, ground nutmeg and Worcestershire sauce are combined and bloomed in butter to create the round and rich sauce. Onions, potatoes and carrots create the bulk of traditional Japanese curry, but sweet potatoes, cauliflower and peas would be great substitutions or additions. Serve the meal with any type of pickle you have on hand for a vinegary hit to contrast the rich curry.



David Malosh for The New York Times. Food Stylist: Simon Andrews.

Japanese, Grains And Rice, One Pot, Poultry, Vegetables, Carrot, Chicken Thigh, Curry Powder, Ginger, Potato, White Rice, Dinner

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## INGREDIENTS

- 2 pounds bone-in, skin-on chicken thighs (about 6 large thighs)
- 2 tablespoons canola oil
- Kosher salt and black pepper
- 3 tablespoons unsalted butter
- 1/2 cup finely chopped white or yellow onion
- 3 tablespoons Madras curry powder
- 1 tablespoon minced garlic
- 1 tablespoon minced fresh ginger
- 3/4 teaspoon ground nutmeg
- 1 1/2 cups short-grain white rice, rinsed until water runs clear
- 1 large baking potato (about 1 pound), such as russets, white or Idaho, peeled and cut into 1/2-inch cubes (about 1 1/2 cups)
- 3 medium carrots, sliced 1/2-inch-thick (1 1/2 cups)
- 3 1/2 cups low-sodium chicken broth
- 2 tablespoons Worcestershire sauce
- Chopped scallions, pickles, kimchi and/or hot sauce, for serving

## PREPARATION

### Step 1

Heat oven to 375 degrees. Rub chicken with 1 tablespoon oil, and season with salt and pepper.

### Step 2

In a large Dutch oven or heavy pot, heat remaining 1 tablespoon oil with 1 tablespoon butter over medium until butter is melted. Working in two batches, brown chicken 3 to 4 minutes per side, and transfer to a plate.

### Step 3

Add onion to the pot, season with salt and pepper and cook, stirring, until softened, 2 minutes. Add curry powder, garlic, ginger, nutmeg and the remaining 2 tablespoons butter, and stir until butter is melted and spices are fragrant, 1 minute.

### Step 4

Add rinsed rice and stir until evenly coated in spices. Add potato, carrots, broth and Worcestershire sauce, scraping bottom of pot to lift up any browned bits. Season broth generously with salt and pepper. Arrange chicken (and any accumulated juices) on top, skin-side up, and bring to a boil over high. Cover and bake for 20 minutes. Uncover and bake until most of the liquid is absorbed and chicken is golden and cooked through, about 10 minutes longer.


### Step 5

Add to Your Grocery List

[Ingredient Substitution Guide](#)

#### Step 3

Divide chicken and rice among bowls, and garnish with scallions. Serve with any combination of pickles, kimchi and hot sauce.



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**Shannon** | 6 months ago

I did it all on the stove, brought to a boil and then covered on low for 20 and then uncovered for 10 and it came out great. No need to heat up the house in the summer weather.

 138 This is helpful



**cboek** | 6 months ago

I made this with 1.5 lbs of 1" cubed chicken breasts and substituted the nutmeg for garam masala and it was still delicious.

 61 This is helpful



**Morgan** | 6 months ago

Can this be made with chicken breasts or boneless thighs? What adjustments would need to be made?

Sounds great as is, but my husband doesn't like chicken thighs. Thanks.

 37 This is helpful



**Hale and Hearty** | 6 months ago

I used brown rice instead of short grain white, used twice as many potatoes as well as 5 carrots, peeled and cubed. I cooked it for 30 with the lid on and another 10 with the lid removed. Really delicious!

 37 This is helpful

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Kay Chun

30 minutes




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Kay Chun

30 minutes

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EASY




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Kay Chun

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Ali Slagle


30 minutes




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