



Curry Sauce Mix

Japanese Curry



Ingredients (for 12)

240g S&B Golden Curry Sauce Mix

1000g Meat (Lean Beef, Chicken, Lamb, Pork etc.)

750g(4 Onions) Onions

250g(1.5 Carrots) Carrots

300g(3 Potatoes) Potatoes

4 tbsp. Cooking Oil

1400ml Water

Method

Cut LEAN BEEF (or CHICKEN, LAMB, PORK etc.) into cubes. Chop ONIONS finely and cut all the vegetables into

bite-size
pieces.

Heat OIL and stir-fry meat and onions in OIL in a large frying pan until onions are lightly browned, approx 3 min.

Add CARROTS, POTATOES, or other vegetables.

Put the cooked meat and vegetables into a large pot. Add
WATER and bring to the boil.

Reduce heat, cover and simmer until meat is tender, approx 10 min.

Break S&B GOLDEN CURRY SAUCE MIX into pieces and add them to the pot.

Stir until completely melted. Simmer for 5 min., stirring constantly.

Serve hot over rice or noodles.