

# Japanese Beef Curry

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|---|--------|----------------------------------|---|
| 1 | 1 lb   | Steak                            | Cut the steak into 1-inch cubes and season with salt and pepper. Let sit for five minutes, then sear on all sides.  |
|   | 5 g    | Salt                             |   |
|   | 5 g    | Pepper                           |   |
|   | 1 tbsp | Oil                              |   |
| 2 | 1 lb   | Onion, sliced                    | Sauté the onion until soft.   |
| 3 | 2 Cups | Water                            | Add carrots and water, then simmer for 30 minutes.  |
|   | 6 oz   | Carrots                          |   |
|   | 1 tbsp | Better than Bullion Chicken Base |   |
| 4 | 8 oz   | Potatoes                         | Peel potatoes and cut into 1 inch cubes. Add to pot with curry roux and simmer for another 30 minutes. Thicken to desired thickness with cornstarch. Serve with rice. |
|   | 8 oz   | Frozen Mixed Vegetables          |   |
|   | 1 pack | Golden Curry Roux                |   |