

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 | |