

DINNERLY



Japanese Chicken Curry

with Carrots, Potatoes & Pickled Ginger



40-50min



2 Servings

What makes this bowl of chicken, rice, and veggies so special? Ultra fragrant, super flavorful, could-eat-it-all-by-itself-with-a-spoon, Japanese curry. We spice the buttery sauce with curry powder and give it even deeper flavor with hondashi, aka Japanese fish stock. Don't forget to top it with pickled ginger for that extra zing! We've got you covered!

WHAT WE SEND

- 5 oz sushi rice
- 1 Yukon gold potato
- 2 carrots
- ½ lb pkg chicken breast strips
- ¼ oz curry powder
- ¼ oz hondashi ³
- 2 (1 oz) fresh ginger

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- 4 Tbsp butter ¹
- ¼ cup all-purpose flour ²
- sugar

TOOLS

- small saucepan
- microwave
- medium saucepan

ALLERGENS

Milk (1), Wheat (2), Fish (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 35g, Carbs 105g, Protein 36g



1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Prep potatoes & carrots

Scrub **potato** and **carrots**; cut both into ¾-inch pieces. Add potatoes to a medium bowl; cover and microwave for 2 minutes. Add carrots and toss to combine. Cover and microwave until veggies are just tender, 3–4 minutes more.



3. Cook chicken

Pat **chicken** dry; season with **salt** and **pepper**.

In a medium saucepan, heat **1 tablespoon oil** over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a plate.



4. Cook roux

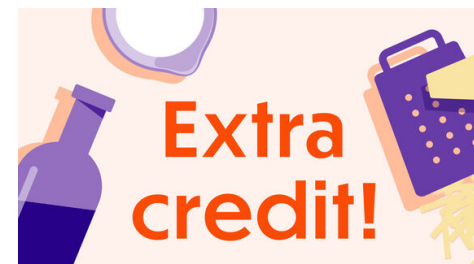
Lower heat to medium-low and melt **4 tablespoons butter**. Add **¼ cup flour**; cook, whisking constantly, until golden brown with a similar color to peanut butter, 5–7 minutes. Add **curry powder**; cook, whisking constantly, until fragrant, about 1 minute. Slowly add **2 cups water**, whisking constantly to prevent lumps.



5. Simmer curry & serve

Stir in **hondashi** and **2 teaspoons sugar**; bring to a boil over high heat. Add **potatoes and carrots**. Reduce heat to medium-low and simmer until **curry** is thickened and flavorful, about 5 minutes. Stir in **chicken**; season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **chicken curry** over **rice** with **pickled ginger** on the side. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!