



## Japanese Pork Curry

with Sushi Rice



40-50min



2 Servings

This hearty stew's rich and sweet layers of flavor come from an array of spices, vegetables, and a golden roux that ties everything together. Curry powder infuses the roux which thickens the chicken broth along with sweet apples, umami-rich mushroom seasoning, and Japanese-style BBQ sauce. Pork, potatoes, and carrots simmer in the pot to tender perfection before we serve with sticky sushi rice to soak it all up.



## What we send

- 1 yellow onion
- 2 carrots
- 1 Yukon gold potato
- 1 apple
- garlic
- 10 oz pkg pork strips
- 2 (¼ oz) curry powder
- 3 pkts chicken broth concentrate
- ¼ oz mushroom seasoning
- 1.8 oz katsu sauce <sup>1,6</sup>
- 5 oz sushi rice

## What you need

- kosher salt & ground pepper
- neutral oil
- 4 Tbsp unsalted butter <sup>7</sup>
- ¼ c all-purpose flour <sup>1</sup>

## Tools

- microplane or grater
- medium pot
- fine-mesh sieve
- small saucepan

## Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1010kcal, Fat 43g, Carbs 127g, Protein 41g



### 1. Prep ingredients

Cut **onion** and **carrots** into ¾-inch pieces, keeping separate. Peel **potato**; cut into ¾-inch pieces. Peel **apple**; into a small bowl, finely grate half (save or snack on remaining apple). Finely grate **2 medium cloves garlic**. Pat **pork** dry; cut into bite-sized pieces if necessary. Season with **salt** and **pepper**.



### 4. Simmer curry

Bring **sauce** to a boil over high heat; stir in **potatoes** and **carrots**. Lower heat to maintain a gentle simmer. Cover and simmer, stirring occasionally, until potatoes and carrots are tender, 20-25 minutes. Once vegetables are tender, stir in **reserved pork**. Simmer until pork is just cooked through and warm, 1-2 minutes.



### 2. Cook pork & roux

In a medium pot, heat **1 tablespoon oil** over medium-high. Add **pork** in a single layer; cook until lightly browned on 1 side, 2-3 minutes. Transfer to a plate. Lower heat to medium; melt **4 tablespoons butter**. Add **¼ cup flour**; cook whisking constantly, until flour is golden brown with a color similar to peanut butter, 4-6 minutes.



### 5. Cook rice

Meanwhile, in a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice and **1¼ cups water**. 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 until ready to serve.



### 3. Cook aromatics

Add **onions** and a **pinch of salt** to pot. Cook, stirring frequently, until onions are softened, about 5 minutes. Add **curry powder** and **garlic**; cook, stirring constantly, until fragrant, about 1 minute. Gradually stir in **2½ cups water**, **grated apple**, **broth concentrate**, **mushroom seasoning**, and **katsu sauce**.



### 6. Finish & serve

Season **curry** to taste with **salt** and **pepper**. Fluff **rice** with a fork. Divide **rice** and **curry** among bowls. Enjoy!