

MARLEY SPOON



Fast! Japanese Curry Chicken

with Udon



ca. 20min



2 Servings

Comfort in a bowl, this Japanese curry comes together fast but tastes like it's been simmering for hours! We create a savory broth with curry powder, soy sauce, and mirin (a sweet rice wine), then add chicken strips and fresh vegetables. Cooking raw flour in butter makes a roux, which thickens the curry and gives it a rich, nutty flavor. Udon noodles soak up the curry sauce and provide a satisfying chew.

What we send

- 1 yellow onion
- 1 carrot
- 2 (¼ oz) curry powder
- 2 (1 oz) mirin
- 2 (½ oz) tamari soy sauce ³
- 1 pkt chicken broth concentrate
- ¼ oz mushroom seasoning
- ½ lb pkg chicken breast strips
- 5 oz baby spinach
- 7 oz udon noodles ²

What you need

- 4 Tbsp unsalted butter ¹
- ¼ c all-purpose flour ²
- sugar
- kosher salt & ground pepper

Tools

- 2 medium saucepans
- colander or fine-mesh sieve

Allergens

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

Nutrition per serving

Calories 900kcal, Fat 29g, Carbs 123g, Protein 42g



1. Prep ingredients

Bring a medium saucepan of water to a boil. Thinly slice **half the onion** (save rest for own use). Trim **carrot**, then cut on an angle into ¼-inch thick slices.



2. Make curry roux

In 2nd medium saucepan, melt **4 tablespoons butter** over medium-low heat; add **¼ cup flour**. Cook, whisking constantly, until flour is golden brown with a color similar to peanut butter, 4-6 minutes. Add **4 teaspoons curry powder**; cook, whisking constantly until fragrant, about 1 minute.



3. Cook broth

To the **roux**, gradually add **3 cups water**, whisking constantly, to prevent lumps. Stir in **mirin, tamari, chicken broth concentrate, half the mushroom seasoning**, and **1 tablespoon sugar**. Bring to a boil over high heat.



4. Cook chicken & vegetables

Add **chicken, onion**, and **carrots** to **broth**. Reduce heat to medium-low and simmer until chicken is cooked through and vegetables are tender, 5-7 minutes. Stir in **spinach** until wilted. Season broth to taste with **salt** and **pepper**, if necessary.



5. Cook noodles

Add **noodles** to saucepan with boiling water and cook, stirring to separate, 5 minutes. Drain noodles.



6. Finish & serve

Divide **noodles** between bowls. Spoon **chicken, vegetables**, and **broth** over noodles. Enjoy!