



Japanese Chicken Curry

with Carrots, Potatoes & Peas



40-50min



2 Servings

Few things can warm the heart like a steaming bowl of Japanese chicken curry. The silky (not spicy!) curry sauce drapes over tender carrots, potatoes, and peas –the best way to get even the pickiest eaters to enjoy their veggies. Pair it with fragrant jasmine rice to sop up the rest of the curry and enjoy this low-effort, high-reward meal.

What we send

- 1 yellow onion
- 1 carrot
- 1 potato
- 10 oz pkg cubed chicken thighs
- 2 (¼ oz) curry powder
- 1 pkt chicken broth concentrate
- 1.8 oz katsu sauce ^{1,6}
- ½ oz honey
- 5 oz jasmine rice
- 2½ oz peas

What you need

- kosher salt & ground pepper
- 4 Tbsp butter ⁷
- ¼ cup all-purpose flour ¹

Tools

- medium pot
- 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 930kcal, Fat 29g, Carbs 122g, Protein 42g

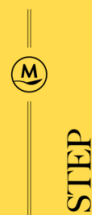


1

1. Prep ingredients

Cut **half of the onion** (save rest for own use) and **carrot** into ¾-inch pieces, keeping separate. Peel **potato**; cut into ¾-inch pieces.

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



2

2. Cook curry roux

In a medium pot, melt **4 tablespoons butter** over medium heat. Add **¼ cup flour**; cook, whisking constantly, until flour is a golden-brown color similar to peanut butter, 3-5 minutes.

Add **onions** and **a pinch of salt**. Cook, stirring frequently, until softened, 3-4 minutes. Add **curry powder**; cook, stirring constantly, until fragrant, about 1 minute.



3

3. Simmer curry

Stir **broth concentrate, katsu sauce, honey**, and **2 cups water** into **curry roux**. Bring to a boil over high heat.

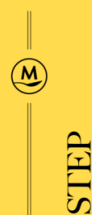
Stir in **chicken, potatoes**, and **carrots**. Lower heat, cover, and simmer, stirring occasionally, until chicken is cooked through and vegetables are tender, 20-25 minutes.



4

4. Cook rice

Meanwhile, 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, 17-20 minutes. Keep covered until ready to serve.



5

5. Finish & serve

Stir **peas** into **curry**; cook until bright green and tender, about 1 minute. Season to taste with **salt** and **pepper**.

Serve **chicken curry** with **rice**. Enjoy!



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