

# Japanese Curry with Chicken

Serves: 4

Preparation Time: 10 minutes

Cooking Time: 30 minutes



## Ingredients:

14 ounces *Boneless Skinless Chicken Breast* – cut into bite size pieces

*Black Pepper* to taste

1/2 tablespoon *Oil*

1 large clove *Garlic* – finely chopped

1/2 box of *Japanese Curry Sauce Mix* (about 4 ounces)

1/2 large *Onion* – cut into 1/2 inch cubes

2 medium *Potatoes* – cut into 1/2 inch cubes

1 large *Carrot* – cut into 1/2 inch cubes

1/2 *Sweet Apple or Asian Pear* – peeled and grated

1 to 1 1/2 tablespoons *Honey* (adjust to taste)

## Directions:

1. In a bowl, combine chicken pieces with black pepper and keep aside.
2. Heat oil in a pot over high heat and once hot, add garlic and sauté for few seconds.
3. Add chicken and sauté for few minutes until lightly browned. Add about 1 tablespoon worth of Curry Sauce Mix to the pot and stir till dissolved.
4. Add onion, potatoes, & carrots and continue cooking for further minute.
5. Add 2 cups of water, cover the pot and bring it to a boil.
6. Once it comes to a boil, reduce heat to low and let it simmer covered for about 10 minutes or until vegetables are tender.
7. Add the remaining Curry Sauce Mix and stir well until it is all dissolved.
8. Add apple and honey and let simmer over low heat for about 8 minutes until the sauce has thicken and chicken & vegetables are cooked through.
9. Serve hot with steamed rice or curry flavored rice.

## Note:

- To make wrapped omelet, use about 2 large eggs per omelet, season with salt & pepper and 1 teaspoon of milk or cream. Cook just until the egg is set but little wet. Fill rice in middle of omelet, wrap and serve with prepared curry sauce.
- If I'm making Curry Flavored Rice the same day, I keep one cube of Curry Sauce Mix for the rice and use the remaining for Curry Sauce.