



## Japanese Curry

Approx. 4 servings

### Ingredients:

- ½ onion large diced
- 1 medium carrot diced
- 2 celery stalk cut
- 2 cloves garlic
- 1 russet potato peeled and diced
- 1 roma tomato diced
- 1 super ripe banana smashed OR ½ fuji apple grated w/ skin on
- 1 (32oz) Chicken stock or vegetable stock
- 1 cup water
- 2 pk (3.2oz) Japanese curry cubes OR 1 pk (8.8oz) Japanese curry cubes
- tt Salt & Pepper
- 2 tbsp of olive oil or butter
- 2 bay leaves
- 4 servings of cooked rice

### Method:

1. In a medium size pot, add olive oil or butter.
2. On medium heat sweat the onions, add a pinch of s&p and cook until slightly brown.
3. Add carrots, garlic, celery, potato, and tomato sweat.
4. Add the bay leaves, chicken stock, water and bring it up to a boil.
5. Add the smashed banana or the grated apple.
6. Simmer on low heat until all vegetables are cooked through. Approx. 20 mins
7. Add the japanese curry cubes 1 by 1 and mix slowly so it melts evenly and doesn't sink to the bottom. (once the cubes are added, be careful as it may sink on the bottom and burn the pot.)
8. After adding approx. 6 cubes are so, taste the curry and see if it is to your liking. If you want more curry flavor, add more cubes.
9. Once its done, pour over cooked rice and enjoy!

### Protein option:

This recipe is meant to be made with no meat so everyone in your family can enjoy to their own liking! You can top the curry rice with chicken katsu, tonkatsu, grilled chicken, grilled steak, grilled pork, sauteed tofu, fried shrimp, sauteed shrimp, almost any kind of protein you may like!