JAPANESE CHICKEN CURRY BOWL

Diced chicken is simmered with carrots, potatoes, onions, chicken stock, and Japanese curry spices until tender. Served over rice and finished with sliced green onions and chili oil.

INGREDIENTS

JAPANESE CHICKEN CURRY

- [ ] 4 pieces Mountaire® Black Label Chicken Thighs, Boneless Skinless (47180)
- [ ] 2 tbsp vegetable oil
- [ ] 1 cup Japanese curry powder
- [ ] 2 cups yellow onions, small diced
- [ ] 3 tbsp garlic, minced
- [ ] 2½ cups carrots, small diced
- [ ] 3 cups red potatoes, small diced
- [ ] ½ cup all-purpose flour
- [ ] 2 qts chicken stock
- [ ] ¼ cup soy sauce
- [ ] 1 tbsp kosher salt

RICE

- [ ] 4 cups long grain rice, cooked
- [ ] ¼ cup green onion, sliced thinly on a bias
- [ ] 2 tbsp cilantro, minced
- [ ] 2 tbsp chili oil

NOTES



PREPARATION

Yield: 4 servings

1. Brown chicken: In a rondeau on high heat, add vegetable oil and brown diced chicken thighs for 10–15 minutes until chicken is lightly browned.
2. Sweat vegetables: Add Japanese curry powder, yellow onion, garlic, carrots, and red potatoes. Sweat vegetables for 5–10 minutes.
3. Cook curry: Stir in flour until evenly dispersed in mixture. Add chicken stock, soy sauce, and kosher salt. Bring to a boil, stirring occasionally. Lower heat to medium-low, and let curry simmer for 30–45 minutes, stirring occasionally.
4. Assemble each curry bowl in the following order: 1 cup cooked rice, 2 cups chicken curry, 1 tablespoon sliced green onion, 1 teaspoon minced cilantro, and 1 teaspoon chili oil drizzle.

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