



**LET'S MAKE**

# JAPANESE Katsu Chicken CURRY

## Ingredients

- |                           |                         |
|---------------------------|-------------------------|
| 1 Green apple - diced     | 2 teaspoons Keens Curry |
| 1 Onion - diced           | 2 blocks Japanese Curry |
| 2 Chicken breast - sliced | 2 cups Beef stock       |
| 2 cups Panko breadcrumbs  | 2 teaspoons flour       |
| 1 ½ cups Flour            | ½ cup Water             |
| 4 eggs - lightly whisked  | Parsley to serve        |

## Method

1. Dice apple and onion add to pan and cook for 5 minutes on medium heat
2. Slice chicken breast
3. Set up station of flour, whisked eggs and panko breadcrumbs
4. Coat chicken piece with flour first, then egg wash and finally panko breadcrumbs, making sure chicken piece is completely coated. Repeat steps with all chicken pieces. Set aside cover in fridge.
5. To the apple and onion add Keens Curry powder and mix
6. Add beef stock stir through
7. Add Japanese Curry blocks and stir for five minutes
8. In frying pan, add oil and heat on medium to high setting
9. Add 3 - 4 pieces of crumbed chicken at a time and cook 3 minutes each side. When cooked remove from pan and place on paper towel then place in warm oven to keep hot while others are cooking.
10. Add 2 teaspoons of flour to 1/2 cup of water mix together, add to curry mixture and stir until thick.
11. Plate cooked panko chicken strips and top with curry mixture. Serve with rice and garnish with parsley.



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