

# DINNERLY



## Chicken Katsu Curry with Basmati Rice



30-40 minutes



4 Servings

Enjoy hearty home cooking, Japanese style, with our take on classic chicken katsu: crispy coated chicken, warm rice and a lip-smacking mild curry sauce.

## WHAT WE SEND

- coriander
- 2 carrots
- 300g basmati rice
- 2 large free-range chicken breast fillets
- 75g panko breadcrumbs <sup>1</sup>
- 20g Malaysian curry powder
- 400ml coconut milk

## WHAT YOU NEED

- garlic clove
- 2 eggs <sup>3</sup>
- vegetable oil
- plain flour <sup>1</sup>
- soy sauce <sup>6</sup>
- tomato paste
- white vinegar

## TOOLS

- large saucepan with lid
- julienne peeler or box grater
- medium frypan
- large frypan
- paper towel

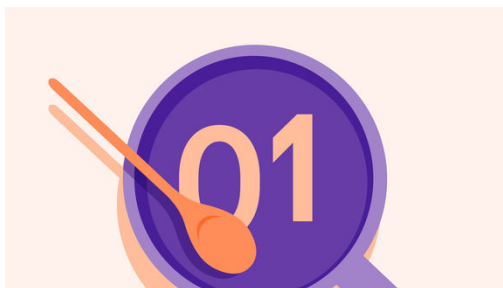
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

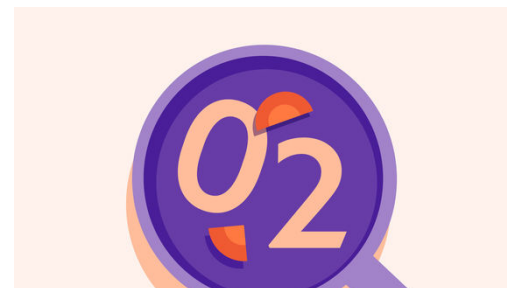
## NUTRITION PER SERVING

Energy 955kcal, Fat 46.8g, Carbs 80.4g, Proteins 49.1g



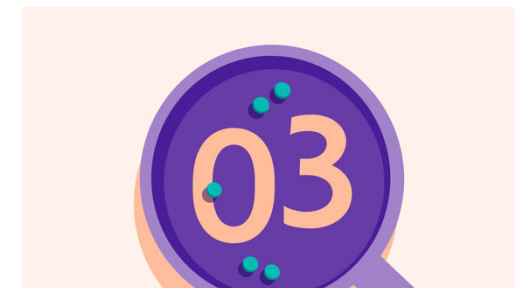
### 1. Prep ingredients

Bring **1.5L (6 cups) water** to the boil in a large saucepan for the rice. Pick the **coriander** leaves and finely chop the stems, keeping them separate. Peel the **carrots**, then shred or coarsely grate with a julienne peeler or box grater. Crush or finely chop **3 garlic cloves**.



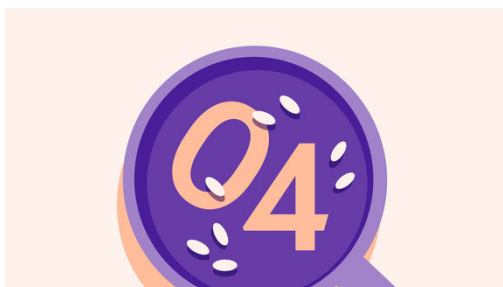
### 2. Prep chicken

Cook the **rice** in the pan of boiling water for 12 mins or until tender. Drain and cover to keep warm. Meanwhile, put the **chicken** flat on a board, put your hand on top and halve horizontally into 4 equal fillets. Put the **breadcrumbs** in a bowl. Whisk **2 eggs** in a separate bowl. Dip the chicken in egg, then coat in the breadcrumbs.



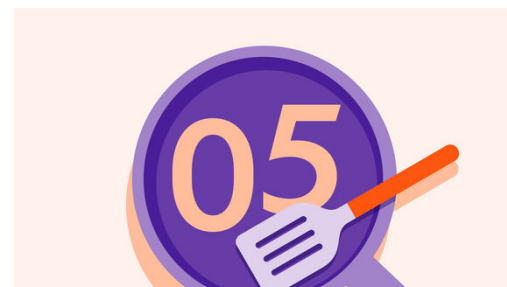
### 3. Start curry sauce

Heat **1 tbs vegetable oil** in a medium frypan over medium heat. Cook the **garlic** and **1½ tbs Malaysian curry powder** (see Make it yours), stirring, for 30 secs or until fragrant. Add **1 tbs plain flour** and cook, stirring, for 1 min or until browned.



### 4. Finish curry sauce

Add the **coriander stems, coconut milk, 2 tbs soy sauce, 2 tbs tomato paste, 2 tsp white vinegar** and **250ml (1 cup) water**. Cook the **curry sauce**, whisking occasionally, for 8 mins until thickened. Season with **salt**. Remove the pan from the heat.






### 5. Fry chicken and serve up

Meanwhile, heat **80ml (½ cup) vegetable oil** in a large frypan over medium heat. Cook **chicken** for 3-4 mins each side until golden and cooked through. Drain on paper towel. Put **carrot, coriander leaves** and **2 tsp white vinegar** in a bowl, season with **salt and pepper** and toss to coat. Divide **rice, chicken** and **salad** among plates. Drizzle over the **curry sauce**.



### 6. Make it yours

The Malaysian curry powder has a gentle heat but you can halve it if you would like a really mild dish. The remaining curry powder won't be used in this dish.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)    **#dinnerly**

 **Packed in Australia**  
from at least **50%**  
Australian ingredients