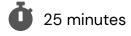




# Japanese Chicken Curry

# with Pickled Topping

This quick and easy Japanese chicken curry is the perfect homemade version of the takeaway favourite served with rice vermicelli noodles and kimchi.







# Bulk it up!

If you want extra servings from this meal, save the noodles for another day. Add boiled eggs and serve the curry over cooked rice (sushi rice is a great accompaniment).

TOTAL FAT CARBOHYDRATES

53g

74g

#### **FROM YOUR BOX**

RICE VERMICELLI NOODLES	1 packet
DICED CHICKEN BREAST	600g
BROWN ONION	1
CARROT	1
TOMATOES	2
КІМСНІ	1 jar
LEBANESE CUCUMBERS	2

#### FROM YOUR PANTRY

oil for cooking, soy sauce (or tamari), curry powder, cornflour, honey

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

When cornflour is added to liquids it can sometimes form lumps. Add curry powder, soy sauce, cornflour, water and honey to a jug and whisk to combine to prevent lumps forming in the curry sauce.



#### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles and cook according to packet instructions or until tender. Drain and rinse with water.



### 2. BROWN THE CHICKEN

Heat a large frypan with **oil** over mediumhigh heat. Add chicken to pan and cook for 2-4 minutes until it begins to brown.



#### 3. SIMMER THE CURRY

Slice onion and grate carrot. Add to pan with chicken and sauté for 4 minutes. Wedge tomatoes and add to pan along with 3 tsp curry powder, 1 tbsp soy sauce, 2 tbsp cornflour, 2 cups water and 1 tsp honey (see notes). Simmer, uncovered, for 10 minutes.



## 4. PREPARE THE TOPPING

Drain kimchi and dice cucumber. Toss in a bowl to combine.



## 5. FINISH AND SERVE

Divide noodles among bowls. Ladle over curry. Top with kimchi.



