



Japanese Curry Recipe

Preparation Time	15
Cooking Time	88
Serving Size	12

Ingredients:

- 2 Tbsp oil
- 1/2 cup onion, sliced thinly
- 500 g pork, kasim, sliced into 1 inch cubes
- 3 cups chicken stock
- 1/4 cup all-purpose flour, dissolved in 1 cup water
- 2 packs DEL MONTE Quick 'n Easy Curry Mix (40g)
- 1 cup potato, cut into cubes
- 1 cup carrot, cut into cubes

Preparation:

1. Heat oil and sauté onions until translucent. Add the pork and sauté for 3 minutes or until the pork turns white and no extra juices are running in the pan. Add the stock and allow to boil.
2. Add flour-water mixture then add DEL MONTE Quick n Easy Curry Mix. Turn down to simmer for 30 minutes or until pork is almost tender.
3. Add the potatoes and carrots and cook for another 15 minutes or until the potatoes and carrots are fork tender.
4. Serve on top of steamed white rice.

Chef's Tip

The butter and flour mixture is called a roux which is a classic thickener.

Lusog Notes

This Japanese Curry Dish contains vitamin A that promotes normal growth and development. It also keeps skin healthy and helps resist infections.

Cooking Skills Needed

- Mixing
- Simmering

Cooking Tools

- Chopping Board
- Measuring Cups
- Measuring Spoon
- Spatula