

Japanese Curry Rice Bowl

Indulge in the rich and comforting flavors of Japanese curry served over steamed rice in this satisfying meal.



Main Dish

Japanese

40 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup Japanese curry roux mix
- 1 chicken thigh, diced
- 1 small potato, peeled and diced
- 1 carrot, peeled and diced
- 1/2 onion, chopped
- 1 1/2 cups water
- 1 cup cooked rice
- Salt and pepper to taste
- 2 tsp vegetable oil

Steps

- 1 Heat vegetable oil in a pan over medium heat. Add diced chicken thigh and cook until browned.
- 2 Add chopped onion and cook until translucent. Stir in diced potato and carrot.
- 3 Pour water into the pan and bring to a boil. Simmer until vegetables are tender.
- 4 Break the curry roux mix into small pieces and add to the pan. Stir until the roux is completely dissolved.
- 5 Simmer the curry until it thickens. Season with salt and pepper to taste.
- 6 Serve the Japanese curry over a bowl of steamed rice.