

RECIPE CARD

BY CHEF *Daniel Gallegos*

JAPANESE CURRY

INGREDIENTS

- 1 Tbsp oil
 - 1 yellow onion sliced
 - 2 carrots (chopped)
 - 2 Yukon potatoes (chopped)
 - 1 Fuji apple (grated)
 - 4 cups chicken broth/stock
 - 1 package S&B Golden Curry Block
 - 2 Tsp dark soy sauce
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PROCEDURES

1. In a heavy bottom pot on medium heat add in olive oil and onions and sauté for 5-10 minutes or until slightly browned and softened; add in your Fuji apple and caramelize for 5 minutes before adding in your desired stock.
2. Once stock reaches to a simmer add in potatoes, curry blocks, and a splash of soy sauce; cook for 10-15 minutes or until potato is slightly softened before adding in the remaining ingredients.
3. Season to taste with black pepper and salt. *If curry is too thick add in stock in small amounts until desired texture is reached.

CHICKEN KATSU

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INGREDIENTS

- 3 Chicken breasts (pounded)
 - 3 Whole eggs
 - 1 Tsp coarse black pepper
 - 1 Tsp garlic powder
 - 2 Tsp kosher salt
 - ½ cup all-purpose flour
 - 3 - 4 cups panko
 - 3 Tbsp water
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PROCEDURES

1. In a medium mixing bowl add in eggs, water, flour and all seasonings; ensure it is well combined and smooth
2. Lay out panko and season lightly with salt and pepper.
3. Dip chicken into egg batter, shake off any excess and coat in the panko mixture; set aside
4. Heat large high wall skillet with oil to 350°F and begin frying chicken in batches ensuring chicken reaches 165°F before placing on a wire rack to rest.
5. Slice or serve whole with curry and rice.