

# Chicken Katsu Curry



This recipe is from Wagamama's very own book, '[Feed Your Soul](#)'.

Serves 4

## Ingredients

oil of choice

2 brown onions, finely chopped

3 garlic cloves, grated

1" piece of ginger, grated

2 cubes vegetable cubes  
4 tbsp mild curry powder  
2 tsp turmeric powder  
2 tbsp plain flour  
200ml coconut milk  
2 tsp light soy sauce  
3 tsp sugar  
200g panko breadcrumbs  
2 eggs, lightly beaten  
4 skinless chicken breasts  
240g white rice, cooked

### **Method**

- Add 3-4 tbsp of oil to a large hot pan. Add the onions and cook for 1 minute.
- Add the ginger and garlic, and cook for 2-3 minutes.
- Dissolve the vegetable stock with 600ml of boiling water.
- Add the curry powder and turmeric powder to the pan. Stir through and cook for 2 minutes.
- Add the plain flour. Mix well and cook for 1 minute.
- Slowly add the vegetable stock and cook for 1 minute.
- Transfer the contents of the pan to a blender and blitz to a smooth purée. Pour it back into the same pan.
- Add the coconut milk, light soy sauce, and sugar. Mix well.
- Add the flour, breadcrumbs and eggs to their own shallow bowls.
- Cover the chicken in clingfilm and use a rolling pin to flatten it out evenly. Coat them in flour.
- Soak each one in egg, then dip into the breadcrumbs. Make sure all sides of the chicken are coated.

- Heat 3-4 tbsp of oil in a large wide-based pan. Add the chicken and cook on both sides until brown.
- Slice the chicken into lengths and plate it up next to the rice and drench in the curry sauce.

Ready to eat!