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Delicious Japanesechicken curry recipe for a weeknight dinner! Tender pieces of chicken, carrots, and potatoes cooked in a rich, savory currysauce. This is the Japanese version of curry as a must-have for your family meal. This may come as a surprise, but Curry Curry aka Curry Rice (Kare Raisu,), is an exemplary comfort food and one of the most-loved homemade dishes in Japan, grown up on curry rice, as my mom would make it so frequently as I could eat. The big-sized chunks of meat, the thick-creamy vegetables, the rich and creamy brown curry sauce and the fluffy rice make eating bite comforting and exciting. Not only is it a staple dish for making our busy night, but it also tastes great on the second day. So, if you wish to master Japanese home cooking, you must add Japanese curry to your repertoire. Let me show you how to make Japanese Chicken Curry () today! Japanese curry is a thick curry with a stew-like consistency and commonly includes potatoe, sweet onions, carrots, and potatoes. The sauce is thickened by a roux (a mixture of fat and flour and an addition of curly spices). You can find many variations of Japanese curries, ranging from regions to households, but the most basic one uses chicken, which is the recipe Im sharing here. Dont miss my Japanese curry recipes roundup, which includes vegetarian curry and more! Curry was introduced to Japan in the late 1800s by the British, and they were initially Western-style stews mixed with curry powder. The Japanese adapted curry to their own version, and Curry Rice (Kare Raisu,) was born soon after. By the 1950s, S&B Foods developed a convenient instant mix known as curry roux in block form so everyone could make curry rice easily at home. Today, curry has become a staple of the Japanese home and is widely available in restaurants and food halls in departmental stores. The popularity extends beyond Japan: you can find its presence in many other Asian countries. Japanese curry is quite different from most other curries worldwide it has a thicker consistency, and the taste leans on the sweet and savory side. The unique sweetness comes from onions, carrots, and other additions like honey and grated apples. The sauce resembles a rich, thick demi-glaze layered with spices and earthy flavors. Some would describe Japanese curry more like a hearty stew than a typical curry like Thai or Indian. It isnt spicy, so it is suitable for children. Its also served with Japanese short-grain rice, which is stickier than basmati rice or long-grain rice. The rice grains also soak up the curry. The reason why we can make Japanese curry in a shot glass is that we use the convenient Japanese Curry Sauce Mix (curry roux) that comes in a box. The curry roux adds a unique depth of aromatic spice flavor without being too hot or creaminess to the dish. Im not a big fan of instant or boxed food, but I have to say Japanese Curry Roux is an exception! Each brand of curry roux usually comes with three levels of spiciness Mild, Medium, or Hot. Since these are packaged for Japanese taste, the hot level is not nearly as spicy as Thai or Indian curry. Some of you may find the pre-boxed curry roux salty, and I agree. It does have a strong (salty) taste, which is why it goes well with plain steamed rice. The Japanese palate, in general, is gravitated to salty, savory foods. Here are my suggestions: Make my homemade curry roux. Use water or half water half chicken stock instead of all chicken stock (because the saltiness of the stock varies). Use less curry roux. Add more water to dilute the roux, but note that the curry sauce will be more watery. Although the boxed stuff may spare you some time in the kitchen, youd be surprised at how easy it is to make your own Japanese Curry Roux at home. And just like all curries, curry roux is best made from scratch. What are the other good reasons for homemade roux? All-natural ingredients You wont find any chemical seasonings, preservatives, artificial flavors, or other food additives commonly found in boxed mixes. Customizable You can adjust the flavor, spice level, and thickness to your preferred taste. Convenient When I need dinner on the table fast, I break off a few cubes of curry roux. Its not only convenient, its also reliable. Learn How to Make Japanese Curry Rouxit only takes 30 minutes! My mom always adds some grated apples and different condiments to the curry. She says, If you use just the boxed curry roux, your curry will always taste the same. It will not be different from your neighbors curry. So she taught me two tricks. 1) Use two different brands of curry roux you can even mix the spice levels, like mild and medium spicey. 2) Use additional seasonings. My mom and I would use a few combinations of the following ingredients to enhance the flavor and give some complexity to the curry. Bold items are our frequently used condiments.* Use 1-3 tsp of secret ingredients to start. These are supposed to be secret ingredients and you dont need to do a lot of it. * Add the secret ingredients with the broth/water and cook together. Sweet Taste Chutney Grated apple Honey (Amysue in honey breaks apart and causes viscosity loss); therefore, add honey with broth and cook it. Do not add it after the curry roux as the curry will become watery.) Ketchup Mashed banana Mirin Orange/Apricot jam Refreshing/Sour Taste Lemon (Add right before serving) Tomato Yogurt Spice Taste Red chili pepper Black pepper Cayenne pepper Fragrance Cumin Bay Leaf Cinnamon Curry leaves Unami and Depth Butter (Add with roux) Chocolate (Add with roux)

Garlic cloves (Add while sauteing!) Fresh ginger (Add while sauteing!) Instant coffee Milk (Add with roux) Oyster sauce Red wine Sake Soy sauce Tonkatsu sauce/or Worcestershire Sauce This helps to cook everything evenly at the same time. Chicken: I recommend a Japanese cutting technique called sogigiri (), which slices the ingredient at an angle for more surface area. Onions: Cut into thick wedges for additional texture. Carrots: It takes time to cook carrots, so I recommend another Japanese cutting technique called rangiri (), which is a rotating cut. You rotate the ingredients as you cut. This creates a more open surface. Potatoes: I recommend Yukon gold potatoes for curry if you prefer to keep the potato shape in the final presentation. Russet potatoes tend to get dissolved by the end of cooking. Cut into 2 inches (5 cm) size, which is ideal. The nicely browned onions add a ton of flavor to the final curry. If you have an additional 5-10 minutes, caramelize the onion. When you add the broth/water, be sure the ingredients are covered with enough water and not submerged completely. The barely covering situation is called hita hita () in Japanese. The ingredients will release more moisture into the cooking liquid as you simmer. Add your secret ingredients with the broth before you bring everything to a simmer, before adding the curry roux. Skimming is a significant step in Japanese cooking. We skim the scum and impurities to achieve a refined taste. Get a fine mesh skimmer and fill up the measuring cup with water. Skim the impurities and knock the skimmer in the water to clean. Repeat until the broth is clean. Make sure all the curry cubes are dissolved completely. You dont want to bite into a chunk of curry cube while eating! Fill up a ladle with broth and add two cubes. Using a spoon or chopsticks, let the roux dissolve completely. Then, add two more cubes and repeat. Always watch the curry after you add the roux. The thick curry sauce gets burn easily at the bottom of the pot. Need to simmer uncovered for 10 minutes after adding curry roux. Use low heat to simmer. Stay in the kitchen, and keep stirring! Japanese curry is ideal for freezing. I often cook up a big batch of leftovers and keep them in the refrigerator for a few days or in the freezer for up to a month. Oh, one more thing! Starches like potatoes and sweet potatoes will change their texture after freezing, so remove them if you plan to freeze the curry. Do you own an Instant Pot or a pressure cooker? You can also prepare this comfort dish using my Instant Pot (Pressure Cooker) Japanese Curry recipe. We typically serve the Japanese curry over rice alongside fukujinzuke, a relish made of finely chopped vegetables such as daikon, eggplant, and lotus root, pickled in a soy sauce-based liquid. It will warn you right up! I hope you enjoy this delicious Japanese Chicken Curry recipe! Wish to learn more about Japanese cooking?Sign up for ourfree newsletterto receive cooking tips & recipeupdates! Andstay in touch with me onFacebook,Pinterest,Youtube, andInstagram. Servings: 8 (the leftovers freeze well!) Japanese Ingredient Substitution: If you want substitutes for Japanese condiments and ingredients, click here. Gather all the ingredients. Please read my blog post on the secret ingredient we add to the curry. For this recipe, I add ginger, garlic, apple, honey, soy sauce, and ketchup. Cut 2 onions into wedges. I like to have the texture of the onions in my curry, so I cut them into thick wedges. If you prefer, you can mince or thinly slice the onions so they disintegrate into the sauce. Peel 2 carrots and cut them into rolling wedges (its called rangiri in Japanese). This type of cut creates more surface area, which helps the carrots absorb more flavor and cook faster. Peel 3 Yukon gold potatoes and cut them into quarters. Soak them in water for 15 minutes to remove excess starch. Try Yukon gold potatoes well. You can par-boil potatoes, but they tend to go damp quickly, so skip them. Instead, peel the both through skins and add to the pot toward the end of cooking. Grate the ginger (I use a ceramic grater) and measure 1 tsp ginger with the juice. Set aside. Mince 2 cloves garlic and set aside (I use a garlic press later when adding to the pot). Cut apple into quarters, remove the core, and peel the skin. Grate the apple and set aside. Note: You also could use 1 small lunchbox apple for 8 servings. Cut off the extra flat from 1 lb boneless, skinless chicken thighs and discard it. Then, cut the chicken into bite-sized pieces. I recommend cutting it diagonally (its called sogigiri in Japanese) to create more surface area and flatten each piece so it cooks faster. Season with freshly ground black pepper. Tip: If you will use homemade curry roux, you can lightly season the chicken with kosher salt as well. Heat 1 Tbsp neutral oil in a large pot over medium heat and add the onion. Saut the onions, stirring occasionally, until they become translucent and tender, about 5 minutes. Dont stir them too often because they wont develop a golden color. Cooked onions add amazing flavor, so dont skip this step. If you have extra time, definitely saut the onions an additional 5 minutes to add more color and flavor. Add the minced garlic (I pass it through a garlic press for a finer texture) and grated ginger and mix well together. Add the chicken and cook, stirring frequently, until its no longer pink on the outside. If the onions are getting too brown, reduce the heat to medium low temporarily. Add 4 cups chicken stock/broth. To reduce the sodium, you can substitute with water only or use half stock and half water, if you prefer. Tip: If youre using my homemade curry roux, you dont need to worry as it does not contain salt. Add the grated apple, 1 Tbsp honey, 1 Tbsp soy sauce, and 1 Tbsp ketchup (or any condiment you choose to add). Please read my blog post for details. Add the carrots and Yukon gold potatoes. Stir once again. Now its your turn to gather the rest of the ingredients. If youve never gathered anything before, dont panic! A good knowledge of popular ingredients is helpful. The slightly sweet flavor from the sugar and the slightly sour from the vinegar help balance out the richness of the curry. Simmer uncovered for 10 minutes after adding the roux. Use low heat to simmer. Stay in the kitchen, and keep stirring! Japanese curry is ideal for freezing. I often cook up a big batch of leftovers and keep them in the refrigerator for a few days or in the freezer for up to a month. Oh, one more thing! Starches like potatoes and sweet potatoes will change their texture after freezing, so remove them if you plan to freeze the curry. Do you own an Instant Pot or a pressure cooker? 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