

Japanese Curry

3 chicken breasts	2 T oil
3 carrots	2½ - 3 c. water
4 potatoes	Cooked rice
½ onion	3½ oz S&B Golden Curry Mix

Cut chicken breasts into bite-sized cubes.

Chop onions finely.

Chop carrots and potatoes into small pieces.

Stir fry meat and onions in oil until onions are lightly browned, add carrots, potatoes and water and bring to a boil.

Reduce heat, cover and simmer until meat and vegetables are tender – approx. 10 mins.

Remove from heat, break curry mix into pieces and stir in until completely melted.

Serve over rice.