

Japanese Chicken Curry

Ingredients

- 2 lbs skinless, boneless chicken thighs, cubed
- salt & pepper to taste
- 2 Tbsp vegetable oil
- 1 onion, cut into wedges
- 3 garlic cloves, crushed
- 2 inches ginger root, peeled and shredded
- 2 large carrots, peeled and cut into round slices
- 4 cups chicken broth
- 1 apple, peeled
- 2 Russet potatoes, peeled and cubed
- 1 package [Japanese curry mix](#)
- 1 Tbsp soy sauce
- 1 Tbsp [mirin](#)
- 1 Tbsp ketchup
- honey to taste (optional)

Directions

Season chicken with salt and pepper and set aside.

Heat oil in a large saute pan over medium heat. Add the onions, turn heat down to low, and saute onions until soft and translucent. Add the garlic and ginger and cook until aromatic. Add the chicken and cook until it's no longer raw on the surface. Add the carrots and mix well.

Add the chicken broth and bring to a boil. Remove the scum from the top of the liquid. Shred the apple into the pot and mix well. Add the potatoes and stir. Bring to a boil again, turn heat to low and simmer for 15 minutes. Turn off heat.

Crush the curry into a powder/crumb consistency. Add a few ladles of simmering liquid into a bowl and gradually mix in the curry powder, mixing it to dissolve, until all the curry is used. Transfer this to the cooking chicken and mix well.

Add the soy sauce, mirin and ketchup and bring back to a simmer. Simmer until the chicken and potatoes are cooked through. Taste and adjust seasoning, adding honey if you want the curry sweeter.