FAMISHED FAMILY

WEEKLY RECIPE

Japanese Chicken Katsu Curry

with Steamed Rice and Shredded Cabbage



AI-generated serving illustration

Japanese Chicken Katsu Curry with Steamed Rice and Shredded Cabbage

YIELD	ACTIVE TIME	TOTAL TIME
8 main-course servings	55 min	1 hr 15 min

Equipment Dutch oven, skillet, saucepan, thermometer

Japanese Chicken Katsu Curry with Steamed Rice and Shredded Cabbage. Rest cutlets on a wire rack until slicing to preserve their crunch.

Curry

1 tbsp oil
1 diced onion
3 sliced carrots
1½ lb cubed potatoes
4 cups water
1 package Japanese curry roux, about 4 oz

Rice and cabbage

2½ cups Japanese short-grain rice
3 cups water
1 lb finely shredded cabbage
2 tbsp rice vinegar

Katsu

8 chicken cutlets, about 4 oz each
1 tsp fine salt
¾ cup flour
3 eggs
3 cups panko
1 cup neutral oil

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Timing Start rice while vegetables simmer in the curry.

01 **Prepare the curry**

Soften onion in oil for 6 minutes. Add carrots, potatoes and water. Simmer 18–22 minutes until tender. Remove from heat, dissolve roux and simmer 5 minutes until thickened.

02 **Prepare the rice and cabbage**

Rinse rice and bring to a simmer with water. Cover and cook on low 15–18 minutes, then rest 10 minutes. Toss cabbage with vinegar.

03 **Prepare the katsu**

Season cutlets, dredge in flour, beaten eggs and panko. Heat oil to 350°F and shallow-fry in batches 3–5 minutes per side to 165°F. Drain on a rack.

04 **Plate and serve**

Serve one sliced cutlet per person with rice and curry sauce, and cabbage on the side.

Make ahead Make the curry a day ahead. Fry cutlets near serving time.

Leftovers Refrigerate perishable leftovers in shallow containers within 2 hours (1 hour above 90°F). Use within 3–4 days and reheat hot leftovers to 165°F.

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