



Crane Bay® Ebi Panko Japanese Chicken Curry (Serves 8)

Ingredients:

30 pcs Crane Bay® Panko Breaded Shrimp	500g – fingerling potatoes cubed
Vegetable oil for frying	3TB – butter
600g – chicken thighs, boneless, cubed	5 cups of water
680g – yellow onions	1 box (200g) Japanese curry mix, roux blocks
250g – carrots ¼" sliced	

Preparation:

1) In a sauce pan filled with 3" of vegetable oil, heat oil to 350°F. Add panko shrimp to fill one layer of the pan, do not over crowd. Cook for 5-7 from frozen or until internal temperature is 145°F and when cut open, the flesh is pearly and opaque. Cook in batches. Set aside to rest on a rack over a sheet pan. **2)** Add butter to an 8 quart dutch oven on medium high heat. Add onions, carrots and potatoes and brown until onions are soft, about 10 minutes. Remove all the vegetables, set aside. **3)** Do not clean dutch oven, on medium high, add chicken and sear to caramelize all over. **4)** Add back the vegetables and juices to the chicken. **5)** Add 5 cups of water or just enough that all the ingredients are submerge. Bring to a boil on high and reduce to a simmer. Simmer until potatoes and carrots are soft. **6)** Break up curry roux and scatter evenly. Stir until roux is completely melt. Simmer until thicken. If too thick, add additional water to thin out. **7)** Serve partly over steamed Japanese rice.

Please contact your DNI Group representative today.

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