

# Japanese Curry Fried Rice with Chicken Katsu

Yield: 3 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-curry-recipe-using-curry-powder>

## Ingredients:

- 2 cubes curry roux melted
- 1 tablespoon curry powder
- 1 tablespoon cocoa powder
- 3 cups cooked rice preferably cooked a day before
- 3/4 cup vegetable frozen mixed, thawed
- 1/2 yellow onion diced
- 2 cloves garlic minced
- salt
- pepper
- 2 tablespoons cooking oil
- 3 chicken breast butterflied
- 1 large egg lightly beaten
- 1/4 cup plain flour
- 1/2 cup panko bread crumbs
- 1/2 cup crushed cornflakes
- 1/4 cup cooking oil
- salt
- pepper
- 3 eggs
- 1/4 cup Japanese Mayo
- 2 teaspoons wasabi or to taste

## Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 430 milligrams
4. Fat: 49 grams

5. Fiber: 6 grams
  6. Protein: 61 grams
  7. SaturatedFat: 7 grams
  8. Sodium: 1050 milligrams
  9. Sugar: 3 grams
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