

Katsu Curry Noodle Soup

Yield: 2 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-prawn-noodles-indian-recipe>

Ingredients:

- 2 teaspoons medium curry powder
- 1/2 teaspoon paprika sweet & mild not hot
- 1/2 teaspoon turmeric
- 1/4 teaspoon hot chilli powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground cumin
- 1/4 teaspoon fenugreek ground
- 1/2 teaspoon mixed spice
- 1 medium onion or 2 shallots, thinly sliced
- 1 garlic clove finely chopped
- vegetable oil
- 1 teaspoon white sugar
- 1 medium carrot diced
- 1 tablespoon flour plain, all-purpose
- 2 teaspoons curry powder
- 1/2 teaspoon Garam Masala
- 1 teaspoon honey
- 1 bay leaf
- 2 teaspoons soy sauce dark not light
- 1 1/4 cups stock
- 1 medium onion or 2 shallots, thinly sliced
- 1 garlic clove finely chopped
- vegetable oil
- 1 teaspoon white sugar
- 1 medium carrot diced
- 1 teaspoon plain flour
- 1 1/2 teaspoons curry powder Katsu
- 1/2 teaspoon Garam Masala
- 1 teaspoon honey
- 1 bay leaf
- 2 teaspoons soy sauce
- 3 1/8 cups stock vegetable or chicken
- 5/8 cup edamame beans I used frozen

- 5 1/4 ounces prawns deveined/ cooked chicken/ shiitake mushrooms
- 3 1/2 ounces udon noodles

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 99 grams
3. Cholesterol: 95 milligrams
4. Fat: 30 grams
5. Fiber: 11 grams
6. Protein: 41 grams
7. SaturatedFat: 2 grams
8. Sodium: 2990 milligrams
9. Sugar: 29 grams
10. TransFat: 0.5 grams

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