



Fried Chicken Curry

Ingredients

Fried Chicken

- 1 pound of thin sliced boneless, skinless chicken breasts or boneless, skinless chicken thighs
- 2 eggs
- 1 cup of all-purpose flour
- 1 cup of Panko bread crumbs
- Salt and pepper
- Oil for frying

Curry

- Store-bought block of Japanese curry roux, I use Golden Curry Mild
- 4-5 cups of water
- Optional: carrots, potatoes, and onion
- **Favorite cooked rice**

Instructions

1. Rinse chicken, pat dry; sprinkle all sides with salt and pepper.
2. Place the flour, eggs, and Panko individually into three shallow bowls.
3. Dredge one piece of chicken at a time through flour, then egg, and then Panko bread crumbs, respectively.
4. Heat enough oil in a frying pan to cover the bottom.
5. Gently place 2-3 pieces of chicken in the hot oil at a time making sure they are not overlapping. Fry for 3-4 minutes on each side, or until golden brown. Flip with tongs and cook for another 3-4 minutes. Repeat until all chicken is cooked.
6. Transfer chicken from oil to a platter lined with paper towels to drain and cool.
7. Set aside all but about a tablespoon of oil from the frying pan. You can also only remove a tablespoon of oil and place it in a separate pan to make the curry, but I think all the fried bread crumbs left behind in the oil are what really make the best curry.
8. Melt your roux block in the oil and slowly add in water. Stir continuously to dissolve the roux.
9. Simmer for several minutes until your curry reaches the desired thickness. Add water to thin. Once the curry begins to cool it will thicken significantly so more water is always ok if you are unsure.
10. Cut chicken into strips and place on a bed of rice. Pour a ladle full of curry over both.

Alternative Step 8: before melting roux block, sauté onion in 1 tablespoon of oil, then add potatoes, carrots and water. Bring to a boil then simmer for 7-10 minutes. Add roux block to this mixture, cover, and cook on low heat for several minutes until roux is dissolved. I do not include the vegetables in my recipe that I make at home because they are not in the version I get at CoCo's restaurant. Plus, if I am being honest, my kids are 100% more likely to eat it if there are no vegetables.

I hope you enjoy this dish as much as we do!