



# Chicken Curry Rice

Time : 60min

Level : ★★★

## 👩‍🍳 Ingredients(4 servings)

- 8 chicken wings (400g)
- 2 onions (400g)
- 2 potatoes (300g)
- 2/3 of a carrot (120g)
- 1 apple (350g)
- 1/2 whole tomatoes (200g)
- 800 ml of water
- 2 tsp curry powde
- 1 bouillon (5g)
- 2 Tbsp cake flour
- 【★】
- 1 tsp salt
- 1 Tbsp soy sauce
- 1 Tbsp oyster sauce
- 20g chutney



## 👩‍🍳 How to make

① Thinly slice the onions. Put 1 tsp of oil in a frying pan and stir-fry the onions without burning.

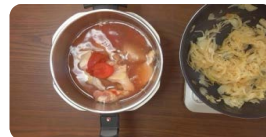


【 ② to ④ should be done while frying the onions 】

② Cut the potatoes and carrot into 1 cm cubes. Peel the apple and then cut it into quarters.



③ Put the water, bouillon, potatoes, carrots, chicken wings, whole tomatoes, and grated apple in a pressure cooker.

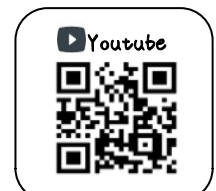


④ Stir-fry the onions well until they turn golden brown. Add the cake flour and curry powder and stir-fry a little bit each. Put the stock for curry in the frying pan to melt the cake flour and then put it in the pressure cooker.



⑤ Add all of the 【★】 seasonings to the pressure cooker.

⑥ After adding pressure, 15 minutes on low heat. Once the pressure cooker pins down completely, it's done!



Have a nice time

