

BUTTERMILK CHICKEN KATSU CURRY

Curry infused crispy buttermilk chicken served with Katsu Curry sauce on a bed of rice.



PREP TIME
5 MIN



COOK TIME
25 MIN



SERVINGS
4

Ingredients



- 4 chicken fillets
- 250ml buttermilk
- 100g [Blenders Curry Powder](#)
- 2 cloves of garlic, crushed
- 100g panko breadcrumbs
- Oil for frying
- 300g [Blenders Katsu Curry](#)
- 280g of jasmine rice

Allergens

Contains Gluten, Soyabeans, Milk, Celery, Mustard

Method



1. Put the buttermilk in a bowl and add the crushed garlic and [curry powder](#). Whisk together until the powder has dissolved. Add the chicken fillets, cover with cling film and put in the fridge for at least 8 hours, preferably overnight.
2. Remove the chicken fillets from the buttermilk and coat in panko breadcrumb. Shallow fry in some hot oil until golden brown.
3. Place the chicken on a baking tray and put into an oven at 170°C for a further 10 minutes to ensure the chicken is cooked through.
4. In a small pot, gently heat the [Katsu Curry](#) until piping hot.
5. Cook the rice as per pack instructions.
6. Place the cooked chicken fillet on a bed of rice and pour over the curry sauce and serve.

