JAPANESE CURRY RICE GRATIN

Dishes of rice baked with cheese (eg gratin) were introduced to Japan by a Swiss chef and therefore come under the term 'yoshoku' meaning Western food. Here we've got sticky, seasoned sushi rice, topped with a simple chicken curry and grilled cheese - best eaten with Japanese pickled ginger to cut through the richness of the cheese.

Prep	Cook
10 mins	50 mins
Heat (((((((Serves 4 with sides

500g diced chicken (thighs are

best)

1 medium onion - finely

chopped

100g cheddar cheese -

coarsely grated

20g butter

2 tbsp soy sauce (any type)

2 tsp sugar

2 tsp vinegar (rice or white

wine vinegar is best)

1 tbsp plain flour

300g Japanese sushi rice

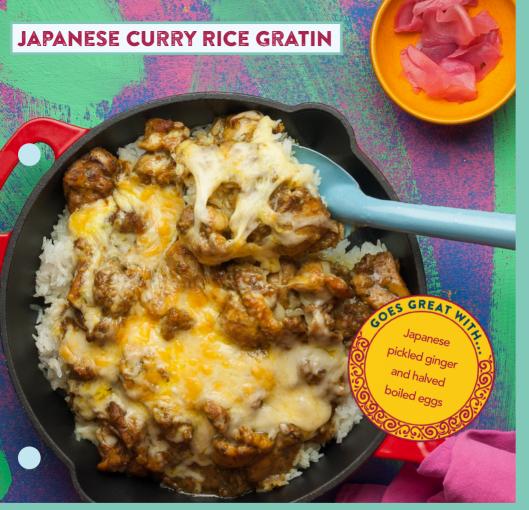


Cook the rice in a covered pan with 425ml water and $\frac{1}{2}$ tsp salt for 15 minutes or until all the liquid is absorbed and the rice is cooked through. Leave to stand with the lid on for 5 minutes

Fry the onion in the butter and 1 tbsp oil for 10 minutes or until soft and translucent

Stir the chicken, soy sauce, 1 tsp sugar, 4 tsp <u>HALDI BLEND</u> and 3 tsp <u>METHI BLEND</u> into the softened onion then cook for 10 minutes or until the chicken is cooked around the edges

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- Stir the flour into the chicken and cook for 1 minute
- 5 Stir 150ml water into the chicken then cook for 10 minutes or until the chicken is cooked through and coated in a thick sauce
 - Preheat the grill now
 - Stir the remaining 1 tsp sugar and the vinegar into the rice
- 8 Spoon the rice into an ovenproof dish, pour over the chicken curry, sprinkle with the cheese then grill for 5 minutes or until the cheese has melted and the edges of the rice start to go crispy



€^{¥™RA}s #**33** ALSO WORKS A TREAT WITH... - Mushrooms for a veg version **RAISE YOUR GAME BY...** Sprinkling over a handful of finely chopped parsley to serve