

Curry Chicken with Udon



This is one of my husband favorite dishes...he claims that he could eat this curry everyday...I still have to test this statement.

Actually it is very simple and yes, it is very tasty, but I could not see myself eating this everyday...

This time I served with udon noodles, but you can serve over rice, pasta...in another words, any kind of carbs.

In this recipe I added extra curry powder for flavor and spiciness enhancement. You can use only the curry cubes if you wish, especially if you are serving to kids.

Ingredients:

3 chicken breasts, cut in big chunks

6 small red potatoes, cut into quarters

5 carrots, cut in big chunks

2 zucchinis, cut in big chunks
8 oz crimini mushroom cut in half
1 tablespoon Madras curry powder
4 cubes of curry
1 tablespoon olive oil
2 $\frac{1}{2}$ to 3 cup water
1 small onion, cut into big chunks





Method:

Sauteé the onion in the olive oil, once the onion start to soften, add the curry powder, continue to cook until a nice fragrance comes out. Add the chicken breast, and brown the chicken. Once the chicken pieces are slightly browned, add the water and let it boil under high heat.

Add the potatoes, cook for a couple of minutes. Add the carrot, until slightly soft, then the mushroom and finally the zucchini. Make sure that you do not overcook the zucchini. Once the vegetables are at the consistency of your liking add the curry cubes. Stir gently so the cubes are all dissolved in the broth. Boil for a minute or two and it is ready to serve.



If you like udon, you might want to check on stir fry udon noodles.



Did you know that curry is a leave? It is confusing since that the curry that

we know is a combination of spices and herbs , which may include curry leaves and its mixture varies by countries and regions.

Okay, so here are some more pictures from our vacation in Beijing..Ming Dynasty Tombs and the Great Wall.















***Thank you for stopping by Simple Recipes and have
a great week!***