



CURRY PORK TONKATSU RICE BOWL



Golden Tiger

Crispy **Pork Nuggets** with savory yellow curry, served over white rice and garnished with sliced scallions. Yield: 2 Servings

Ingredients:

8 Each	Pork Nuggets [#54005], Prepared According to Package Directions	1 Tbsp.	Ginger, Minced
2 Tbsp.	Vegetable Oil	2 Tbsp.	Curry Powder, Yellow
½ Cup	Carrot, Sliced	1 Can	Coconut Milk
½ Cup	Yellow Onion, Diced	To Taste	Salt & Black Pepper
1 Tbsp.	Garlic, Minced	2 Cups	White Rice, Prepared
		Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a large saute pan over high heat.
2. Add the carrots and onions and cook for 2 minutes.
3. Add the garlic and ginger and cook for another 2 minutes.
4. Add the curry powder and stir to coat the vegetables and toast the spices.
5. Reduce to medium heat and add the coconut milk and stir to incorporate and simmer until the mixture becomes thick and saucy.
6. Place the white rice in a serving bowl, top with the curry and **Pork Nuggets**.
7. Garnish with sliced scallions and serve immediately.

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