KEEMA CURRY

What is KEEMA CURRY?　It's original cuisine in India.

In Japan, when the ban on meat eating was lifted due to the civilization of the Meiji era, Western food began to be eaten.　From there, various curry have been made. Various evolutions have been made from there.　With the advent of cafe-style foreign shops after 2008, awareness has increased and various curries can be eaten at home. Keema curry originated in India uses minced meat, but in the case of India, there are various types such as a free-flowing soup type. There are no strict rules on how to cook. This time I used chicken instead of pork. In addition, we will introduce arranged dishes that do not use alcohol.

＜Recipe＞

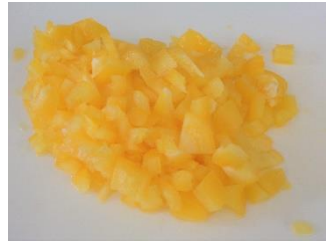|	
Edamame	180 g
-Harvested in Misato in fall-	
Cooked rice	80 g
Minced　chicken	80 g
Onion	1/4
Paprika(yellow pepper)	1/4
Ketchup	1tbs
curry rue	15 g
water	50ml
Vegetable oil	1/2tbs

1. Remove the *edamame* from the pod.

2. Finely chop the onions.
Cut the yellow paprika into 1cm squares. Finely chop the curry roux.

.

3. Add the vegetable oil to a frying pan heated on medium heat, add the onions and fry until clear, then add the minced meat and fry further.

4. Done.
   Let's enjoy