

JAPANESE DRY CURRY

What you need

1 large onion
1 green capsicum
1 large clove garlic
400g pork mince (or chicken)
1/2 cup raisins (about 80g)
1 tbsp olive oil
2 1/2 tbsp curry powder
1 tsp cumin powder
200ml tomato purée
240g canned lentils
2 tsp sugar
1/2 cup water, if needed
Rice, to serve

Don't make this recipe without: raisins, capsicum

Yields 4 main meals

Preparation 5 minutes

Cooking 20 minutes

What to do

1. Chop the onion and capsicum into roughly 1cm squares. Mince garlic finely, and sauté in olive oil in a large pot. Add onions and sauté until translucent, then add the capsicum.
2. Pre-season the pork mince with salt, white pepper and 1 tablespoon of curry powder. Add pork mince to the pot and stir to separate the mince.
3. Add 200ml of tomato purée or juice to the pot and stir to combine. Add the lentils, the rest of the curry powder, cumin powder and sugar to the pot. The raisins need some liquid to absorb, so if the mixture is looking a little dry, add 1/4 to 1/2 cup of water. Simmer the curry for 30 minutes, or until the liquid has been absorbed.
4. Cook the rice, if you are serving the curry with rice.
5. The curry is ready when there is no more liquid in the pan, and the raisins look round and plump. There should still a bit of moisture but no gravy. Serve with hot fluffy rice.

Notes

I like to serve this curry with a mix of half white medium grain rice with half brown rice, to add a bit of texture. Because this is a Japanese take on curry, it's very mild and the raisins make it a little sweet. If you want more of a kick, you could add chilli powder or some fresh red chillies would be great as well. This recipe makes four generous portions.