

Teriyaki Roast Potatoes with Katsu Curry Sauce

Total time **80 mins** **20 mins** preparation time **60 mins** cooking time

INGREDIENTS

6 portion(s)

For the roasties:

- 2 kg** Maris Piper or King Edward potatoes, peeled and cut into large chunks
- 6 tbsp** veg oil
- 4 tbsp** Kikkoman Teriyaki Marinade
- Salt & pepper

For the katsu curry:

- 1** onion
- 1** carrot
- 1 tbsp** veg oil
- 4** garlic cloves
- 2 cm** ginger
- 1 tsp** turmeric
- 2 tbsp** curry powder
- 4 tbsp** plain flour
- 1 tbsp** tomato paste
- 1 tbsp** brown sugar
- 1 tbsp** Kikkoman Teriyaki Marinade
- 400 ml** coconut milk
- 300 ml** veg stock

To garnish:

- Fresh coriander
- Spring onions
- Sesame seeds
- Sliced red chilli (optional)

PREPARATION

Step 1

2 kg potato chunks - **6 tbsp** veg oil - **4 tbsp** Kikkoman Teriyaki Marinade - Salt & pepper
Parboil & fluff potatoes – Boil in salted water for 10 mins, then shake in the pan to roughen up. Meanwhile place a roasting tin and oil in the oven and preheat to 200C. Drain potatoes well and place in the sizzling roasting tray. Season with salt and pepper and roast for 35 minutes. Then pour over the Teriyaki Marinade and pop back in the oven for another 15 minutes until golden.

Step 2

1 onion - **1** carrot - **1 tbsp** veg oil - **4** garlic cloves - **2 cm** ginger - **1 tsp** turmeric - **2 tbsp** curry powder - **4 tbsp** plain flour - **1 tbsp** tomato paste - **1 tbsp** brown sugar - **1 tbsp** Kikkoman Teriyaki Marinade - **400 ml** coconut milk - **300 ml** veg stock
While the potatoes are roasting make the katsu curry sauce. Thinly slice the onion and carrot and gently fry in the oil until softened. Add the grated garlic and ginger and cook for a couple more minutes, then tip in the spices and flour and cook out for another 2 minutes, stirring all the time. Add tomato paste, sugar, Kikkoman Teriyaki Marinade, coconut milk & stock. Simmer for 10 minutes & blend until smooth.

Step 3

Fresh coriander - Spring onions - Sesame seeds - Sliced red chilli (optional)
To serve, pour a bed of katsu sauce on a plate, pile on the roasties, and top with chopped coriander, sesame seeds, sliced spring onion and chilli if using.