

Japanese Curry Rice (made in a rice cooker)

Ingredients

- 2 squares Japanese curry (can be any, I like using Golden Curry, Mild- if you want spicy, go for whatever heat you'd like)
- 1 cup white rice
- 2 cup water more or less if needed
- Carrots chopped
- Onions chopped
- Mushrooms
- 2 garlic cloves minced
- 1 Tbsp soy sauce

Instructions

Step 1

Wash and drain your rice multiple times.

Step 2

Add the rice to the rice cooker.

Step 3

Even out the rice.

Step 4

Top with the curry blocks, garlic, soy sauce, and your choice of vegetables.

Step 5

Add enough water or broth that is appropriate to your amount of rice. The general rule is 1.5 to 2 cups of water for every cup of rice. If you like it more dry, use less water and vice versa.

Step 6

Close your rice cooker and let it do its job!

Step 7

Once it's done, gently mix the curry blocks into the rice.

Step 8

Optional: top with mozzarella cheese for cheesy curry rice.