



# Pork Steak with curry sauce

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 3 strip of pork loin
- salt and pepper
- panko crumbs
- cabbage ( slice )
- carrots
- potato (make fries)
- green bean

sauce:

1 tsp curry powder

sugar

soy sauce

salt

corn starch

water

## Instructions

- Marinated pork with salt and pepper, dippin egg, rolled on panko batter and fried till golden brown.
- Boiled carrots, green beans, separately, set a side.
- soak potato in salt water, and fried it
- In serving plate, arrange cabbage on the bottom, green bean, carrots and potato on the side.

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- Cut the pork and put it on top of cabbage.
  - For the sauce, in a sauce pan, add water, curry powder, soy sauce, sugar, salt.  
Boil and thicken with corn starch
  - Serve with rice