



Pork Steak with curry sauce

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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