# Asian

- Curry Omelet Rice

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The curry omelet rice is the combination of two dishes: curry rice, and Omelet Rice. The end result is somewhat like an Asian variant of a pot pie. I also kind of just wing the ingredient count/weight, so follow the instructions on your curry box/in your heart. It's kind of hard to mess up a meal that is rice, eggs, meat, potatoes, and onion. That said, as of my recollection, the following is roughly about right, and/or wildly guessed.

Ingredients to make 1 serving (I recommend you make multiple at a time, 1 serving of curry is a small amount to make, so I suggest you just make a lot, the curry reheats fine):

- 1 serving of curry sauce mix, preferably a brown curry (usually this is packaged for multiple servings, so just multiply all of the rest of the numbers by that many servings to get the amount you should add. If you don't trust my recipe for the curry (you shouldn't) you can also just follow the instructions on the box).
- 1/2 a chicken breast, (you're going to know better how much meat you want, but I'd recommend close to this amount; the protein is augmented by the eggs in the omelet) (you can use about 1/8th-1/4 lb of  beef, but I like to think that chicken goes well with the omelet)
- 1/2 an onion
- 1/2 a potato
- 0.5oz of carrot if desired (I'm not a huge fan of carrots, so I usually ignore the curry box on this one)
- 1.5 cups of rice (extra rice is fine, it goes with everything, and reheats well enough)
- 2 eggs
- Water and oil according to the instructions on the curry box
- "a splash" of half n half

Instructions:

1. Use a rice cooker, or whatever you normally make rice in to start cooking the rice. Follow the directions for your rice cooker, or go about 1 to 1.5 rice to water ratio. Make sure you wash your rice first.
2. Cut the Meat, onion(s), potato(es), and carrot(s) (optional) into bite sized chunks. Keep in mind that the meat will get smaller as it cooks. Additionally, unions can be cut into bite sized slices, or cubed, but DO NOT dice them.
3. Add and cook the curry ingredients according to the instructions on the box.
4. While the curry is simmering, scramble the eggs, and add a splash of half n half (this makes the eggs fluffier)
5. Coat the pan you make eggs in with some butter or non-stick spray as if you were making an omelet, because that's what you're about to do.
6. Pour the eggs into the pan trying to keep them flat and round. When you can get a spatula under the edge without just pushing the fluid, flip it however it is that you feel is

the best method for flipping, trying to keep that round shape (imagine it's a pancake, but made of just eggs, and way floppier). Cook it on the reverse side until it's properly cooked (I'm no chef, but even I can tell when eggs are cooked, it's kind of a "know it when I see it" deal).

7. When the rice, curry, and eggs are all done, put a serving of rice down, and flatten it into roughly the size of your omelet circle. next pour the curry over the rice, try to keep it on top of the rice. Finally, place the omelet over the top of the whole thing.