



CURRY IT UP

On Wings, Over Rice, and With Crispy Fillets!

Do you have curry in your winter menu plans? Global food is still a top trend for Gen Z, with 58% of Gen Z consumers eating globally-inspired food once a week¹. Curry is an international dish that students recognize as warm and comforting without being boring, plus it's versatile and easy to make.

Serve curry in different degrees of spiciness to meet your students' preferences, and explore serving methods that come from different countries' traditional curry dishes. The recipes below are inspired by curry from Japan, India, and Thailand. With one meal, you can satisfy three cravings: comfort, spicy, and global!

If your students want a variety of exciting, flavorful meals but you don't have the staff to support all your meal stations, here's a few curry-ful ideas that can help.

Prepare Curry Ahead of Time

Prepare curry the day before you serve it. By letting it chill overnight, you give the ingredients time to blend, making the dish even more delicious when it's meal time. Your staff can simply heat and serve when the lunch and dinner rushes come.

APPLICATION IDEAS:

This [Katsu Curry Udon Recipe](#) is based off two traditional Japanese curries: udon curry, which is served over udon noodles and katsu curry, which is topped with a chicken cutlet. Try using our [Brakebush Signature® Crispy Fillet](#) for a savory, crunchy touch.

Our [Madras Chicken Curry Recipe](#) is inspired by Indian chicken madras, which is curry with pieces of chicken in spicy tomato sauce. We used our [grilled, diced chicken](#) and served this curry over rice.



[Katsu Curry Udon](#)



[Madras Chicken Curry](#)

Add Curry Flavor to Wings

Use curry techniques to make a basic dish seem more exciting. We made our [unbreaded wings](#) into [Thai Green Curry Wings](#) with just a few quick steps. Get the recipe here!



[Thai Green Curry Wings](#)

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Source 1: Food Management's "Global Foods Appeal to Young Diners." March 2022



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