

DINNERLY



Chicken Katsu with Pickled Cucumbers & Rice



20-30min



2 Servings

Pan-frying breaded chicken cutlets isn't as hard as you may think—we're talking low risk, big reward. Just dredge the chicken in flour, egg, and panko, then add them to a sizzling skillet. Some fluffy jasmine rice and zingy pickled cukes will make great companions, but the real star of the show? Our katsu sauce. Thick, tangy, and mildly sweet, it doesn't hold back in the flavor department. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 5 oz jasmine rice
- 10 oz pkg boneless, skinless chicken breast
- 2 (2 oz) panko ¹
- 2 (1.8 oz) katsu sauce ^{3,1}
- ¼ oz pkt toasted sesame seeds ⁴

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- 1 large egg ²
- neutral oil

TOOLS

- small saucepan
- large skillet

ALLERGENS

Wheat (1), Egg (2), Soy (3), Sesame (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 940kcal, Fat 18g, Carbs 146g, Protein 50g



1. Pickle cucumbers

Peel **cucumber**, cut in half lengthwise, and scoop out seeds; thinly slice into ¼-inch thick half-moons. Place in a medium bowl and toss with **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Set aside to pickle, stirring occasionally, until step 5.



2. Cook rice

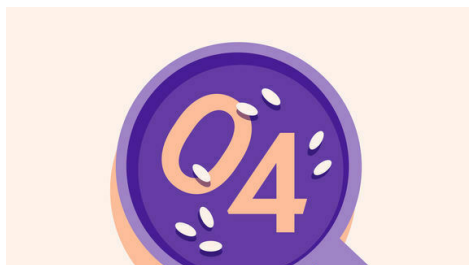
In a small saucepan, combine **rice** and **1¼ cups water**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, 17–20 minutes. Remove from heat and keep covered until ready to serve.



3. CHICKEN VARIATION

Pat **chicken** dry, then pound to an even ½-inch thickness; season all over with **salt** and **pepper**.

Place **¼ cup flour** on a plate. In a shallow bowl, beat **1 large egg**. In a separate shallow bowl, add **panko**. Dredge chicken in flour, coating well, then dip into egg, letting excess drip back into bowl. Press into panko, turning to coat well.



4. Pan-fry chicken

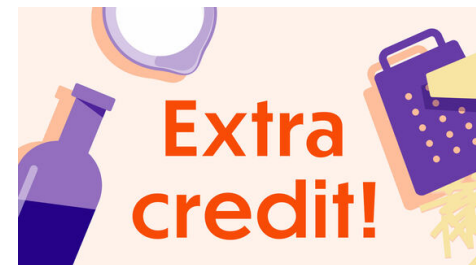
Heat **¼-inch oil** in a large skillet over medium-high. When **oil** is hot (it should sizzle vigorously by adding a pinch of flour), add **chicken**; cook until golden and crisp on the outside and chicken is cooked through, 2–3 minutes per side (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain. Sprinkle with **salt**.



5. Finish & serve

Cut **chicken** into 1-inch pieces, if desired.

Serve **chicken katsu** with **rice** and **pickled cucumbers** alongside and **sesame seeds** sprinkled over top. Serve **katsu sauce** on the side or drizzled over top. Enjoy!



6. Turn up the heat

Add some spice by mixing Sriracha or any of your favorite hot sauces into the katsu sauce before serving!