

DINNERLY



Chicken Katsu Sando with Togarashi Buns & Pickled Cucumbers



30min



2 Servings

If you're not biting into a crispy chicken cutlet sandwich right now, then what ARE you doing? We're pairing this classic Japanese comfort food with its old pal, sweet and savory katsu sauce, and crunchy quick-pickled cucumbers. How 'bout those buns? We're toasting them with a sprinkle of shichimi togarashi, a mildly spicy chili spice blend that elevates whatever it touches. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 oz rice vinegar
- ½ lb pkg ready to heat chicken cutlets ^{1,3}
- 2 potato buns ^{1,7,11}
- ¼ oz shichimi togarashi ¹¹
- 1.8 oz katsu sauce ^{1,6}

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- neutral oil
- mayonnaise (optional) ³

TOOLS

- microwave
- large heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 680kcal, Fat 32g, Carbs 75g, Protein 25g



1. Prep cucumbers

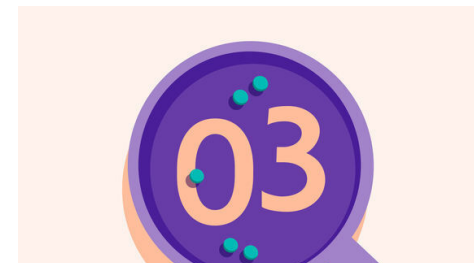
Preheat broiler with a rack in the center.

Peel **cucumber**, if desired. Halve lengthwise and scoop out seeds with a spoon. Thinly slice into half moons.



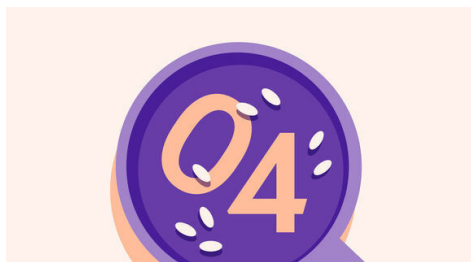
2. Pickle cucumbers

In a medium microwave-safe bowl, combine **rice vinegar**, **¼ cup water**, **2 tablespoons sugar**, and **1 teaspoon salt**; microwave until sugar and salt dissolve, about 30 seconds. Add cucumbers, tossing to coat.



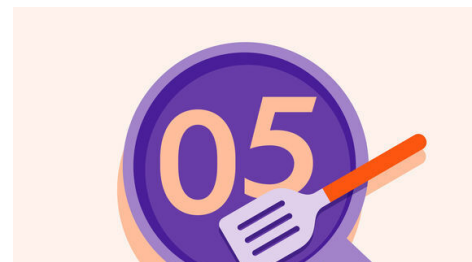
3. Heat chicken

In a large heavy skillet, heat **1 tablespoon oil** over medium-high until shimmering. Add **chicken** and cook until golden and crisp, 2–4 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate or wire rack set over a paper towel; season with **salt** and **pepper**.



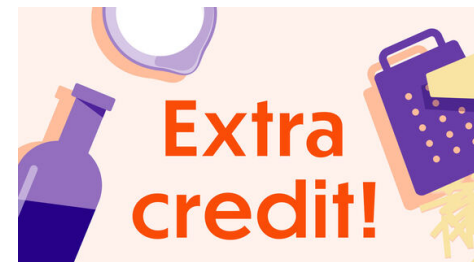
4. Toast buns

Split **buns**. Lightly brush **some of the frying oil** over top buns, then sprinkle with **some of the togarashi**. Broil directly on center oven rack, cut-side down, until lightly golden brown and toasted, 1–3 minutes (watch closely as broilers vary). Spread with **mayonnaise**, if desired.



5. Serve

Drizzle **chicken cutlets** with **katsu sauce** and divide between **buns** with **some of the cucumbers**. Serve **remaining cucumbers** alongside. Enjoy!



6. Add some heat!

If you like it spicy, sprinkle the chicken cutlets with some of the togarashi after frying in step 3.