

DINNERLY



Pork Katsu Sando with Togarashi Buns & Pickled Cucumbers



30min



2 Servings

If you're not biting into a crispy pork 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
- 2 oz panko ²
- 12 oz pkg pork cutlets
- 2 potato buns ^{3,4,2}
- ¼ oz shichimi togarashi ⁴
- 1.8 oz katsu sauce ^{5,2}

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- 2 large eggs ¹
- ½ cup all-purpose flour ²
- neutral oil
- mayonnaise (optional) ¹

TOOLS

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

ALLERGENS

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 910kcal, Fat 34g, Carbs 104g, Protein 55g



1. Pickle 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.

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.



2. Dredge pork

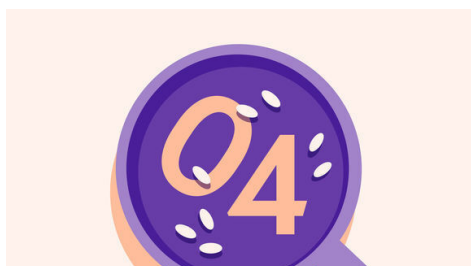
Pat **pork** dry.

Beat **2 large eggs** in a shallow bowl. Place **panko** and **½ cup flour** in 2 separate shallow dishes. Dredge pork in flour, then dip into egg, letting excess drip back in bowl. Press into panko and turn to coat, firmly pressing to adhere.



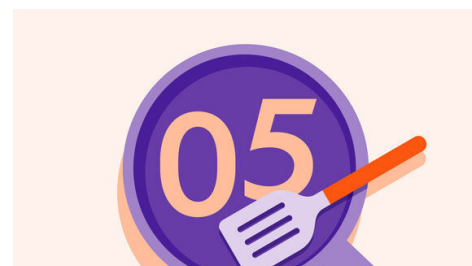
3. Fry pork

In a large heavy skillet, heat **¼-inch oil** over medium-high until shimmering. Add **pork** 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**.



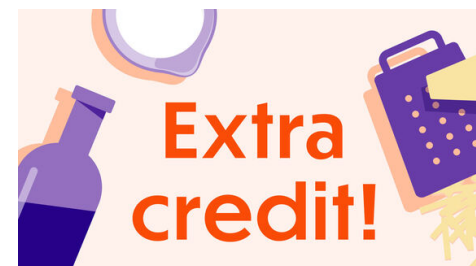
4. Toast buns

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 **pork 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 pork cutlets with some of the togarashi after frying in step 3.