



Pork Katsu

with Sriracha Mayo & Lemon



30min



2 Servings

For a simply satisfying meal, you can't go wrong with pork katsu. A Japanese comfort food favorite, these breaded pork cutlets only need a few things to take them over the top: sweet and tangy katsu sauce, a spicy Sriracha mayo, and a bright squeeze of lemon. Complete the meal with your rice of choice and some veggies—roasted, pickled, a refreshing salad, whatever you like!

What we send

- 5 oz all-purpose flour ²
- 2 oz panko ²
- 12 oz pkg pork cutlets
- ¼ oz shichimi togarashi ³
- 2 (1 oz) mayonnaise ^{1,4}
- 2 pkts Sriracha ⁵
- 1 lemon
- 2 (1.8 oz) katsu sauce ^{2,4}

What you need

- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil

Tools

- medium skillet

Cooking tip

Before cutting the lemon, place it on a flat surface. Roll it a few times under the palm of your hand using medium pressure. This helps loosen up the inside so you have more juice to squeeze!

Allergens

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

Nutrition per serving

Calories 890kcal, Fat 58g, Carbs 55g, Protein 45g



1. Prep ingredients

In a medium bowl, mix to combine **¼ cup flour** with a **generous pinch each of salt and pepper**. In a second medium bowl, whisk **1 large egg**. Transfer **panko** to a third medium bowl.

Pat **pork** dry and season with **salt** and **pepper**.



2. Bread pork

Working one at a time, transfer **pork cutlet** to bowl with **flour** and turn to coat, tapping off any excess. Transfer to bowl with **egg** and turn to coat, letting excess drip back into bowl. Transfer to bowl with **panko**, turning to coat and lightly pressing so breading adheres.



3. Fry cutlets

Heat **½-inch oil** in a medium skillet over medium-high until shimmering (a pinch of flour should sizzle vigorously). Working in batches, add **pork** and cook until deeply golden brown and cooked through, 2-3 minutes per side. Transfer to a paper towel-lined plate and sprinkle with **togarashi**, if desired.



4. Finish & serve

In a small bowl, stir to combine **mayo** with **Sriracha**. Cut **lemon** into wedges.

Serve **pork** with **katsu sauce** and **Sriracha mayo** drizzled over top and **lemon wedges** alongside. Enjoy!



5. ...

Looking for more steps?



6. ...

You won't find them here! Enjoy your Martha Stewart & Marley Spoon meal!