



## 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 <sup>4</sup>
- 2 oz panko <sup>4</sup>
- 12 oz pkg pork cutlets
- ¼ oz shichimi togarashi <sup>2</sup>
- 2 (1 oz) mayonnaise <sup>1,3</sup>
- 2 pkts Sriracha
- 1 lemon
- 2 (1.8 oz) katsu sauce <sup>3,4</sup>

### What you need

- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- 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), Sesame (2), Soy (3), Wheat (4). 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!