

DINNERLY



Crispy Chicken Katsu

Quick & Easy Main!



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 drizzle of sweet and tangy katsu sauce to make them irresistible. Complete the meal with your rice of choice and some veggies—roasted, pickled, a refreshing salad, whatever you like! We've got you covered!

WHAT WE SEND

- 2 oz panko ²
- 10 oz pkg boneless, skinless chicken breast
- 2 (1.8 oz) katsu sauce ^{2,3}

WHAT YOU NEED

- ¼ cup all-purpose flour ²
- kosher salt & ground pepper
- 1 large egg ¹
- neutral oil

TOOLS

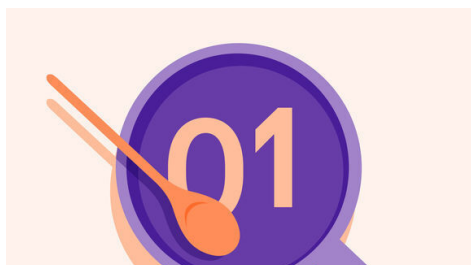
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

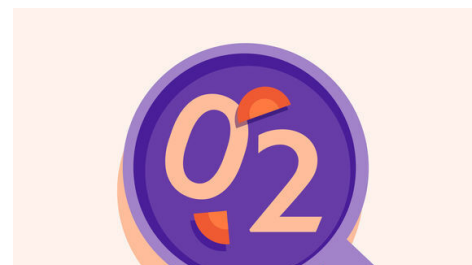
Calories 660kcal, Fat 34g, Carbs 52g, Protein 42g



1. Prep ingredients

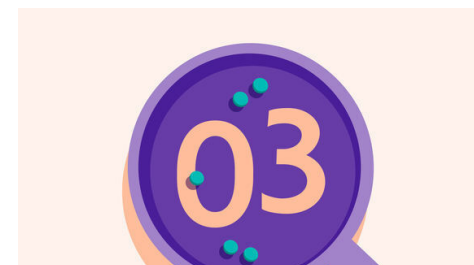
In a medium bowl, mix to combine ¼ cup **flour** with a **generous pinch each of salt and pepper**. In a second medium bowl, whisk **1 large egg**. Transfer **panko** to a third medium bowl.

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



2. Bread chicken

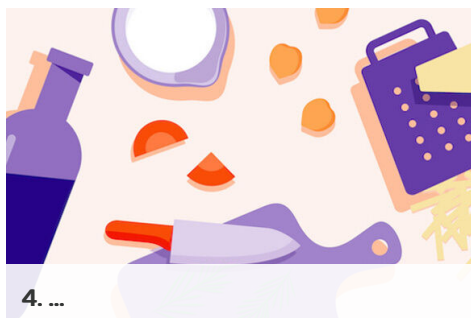
Working one at a time, transfer **chicken** to bowl with **flour** and turn to coat, tapping off any excess. Transfer to bowl with **egg** and turn to coat, letting excess drip back into bowl. Transfer to bowl with **panko**, turning to coat and lightly pressing so breading adheres.



3. Fry chicken & serve

Heat ½-inch **oil** in a medium skillet over medium-high until shimmering (a pinch of flour should sizzle vigorously). Working in batches, add **chicken** and cook until deeply golden brown and cooked through, 3–5 minutes per side. Transfer to a paper towel-lined plate.

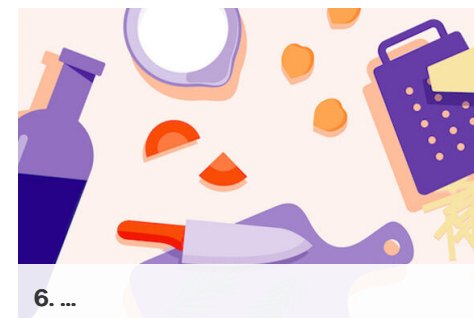
Serve **chicken** drizzled with **katsu sauce**. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!