

# 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 <sup>1</sup>
- 10 oz pkg boneless, skinless chicken breast
- 2 (1.8 oz) katsu sauce <sup>3,1</sup>

## WHAT YOU NEED

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

## TOOLS

- medium skillet

## ALLERGENS

Wheat (1), Egg (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.

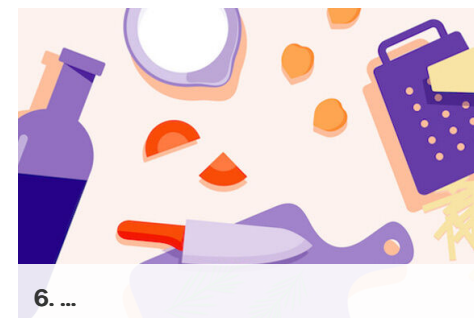
Serve chicken drizzled with katsu sauce. Enjoy!



What were you expecting, more steps?



You're not gonna find them here!



Kick back, relax, and enjoy your Dinnerly!