



Chicken Katsu Recipe

PREP TIME

25 minutes

COOK TIME

30 minutes

SERVES

4



INGREDIENTS

- 2 pounds medium boneless, skinless chicken thighs
- 1 teaspoon kosher salt
- 1/2 teaspoon coarsely ground black pepper
- 1/2 cup all-purpose flour
- 2 large eggs
- 1/4 cup sour cream
- 2 cups panko breadcrumbs
- 1 cup neutral oil, such as vegetable or canola

Serving options:

- Tonkatsu sauce
- Thinly sliced green cabbage
- Cooked white rice

INSTRUCTIONS

1. Pound 2 pounds medium boneless, skinless chicken thighs a few pieces at a time: Place in a large zip-top bag and pound with a rolling pin or the flat side of a meat mallet until about 1/4-inch thick. Pat the chicken dry with paper towels, then season all over with 1 teaspoon kosher salt and 1/2 teaspoon coarsely ground black pepper.
2. Place 1/2 cup all-purpose flour in a large, shallow bowl. Place 2 large eggs and 1/4 cup sour cream in a second large, shallow bowl and whisk with a fork until broken up with no streaks of egg white. Place 2 cups panko breadcrumbs in a third large, shallow bowl.
3. Working with 1 piece of chicken at a time, dip in the flour mixture, then the egg-sour cream mixture, and finally the panko mixture until evenly coated, gently pressing the breadcrumbs into the chicken so they stick. Place on a baking sheet in a single layer.
4. Heat 1 cup neutral oil in a medium Dutch oven (about 5 1/2 quarts) over medium-high heat until 350°F. Working in 3 to 4 batches, add the chicken to the hot oil in a single layer and fry until cooked through and light golden-brown, 1 1/2 to 3 minutes per side. Transfer to a

paper towel-lined plate or wire rack set over a baking sheet. Skim off any breadcrumbs in the oil between each batch. Serve with tonkatsu sauce, thinly sliced green cabbage, and rice if desired.