



## **Crusty Chicken Katsu Sando**

*Layers of flavor in this Japanese inspired chicken sandwich*

- 1 egg
- 1/2 Tablespoon double fermented soy sauce
- 1/4 cup milk or unsweetened almond milk
- 3 Tablespoons all-purpose flour
- 1-1/2 cups panko breadcrumbs
- 4 thin chicken cutlets (about 1/2 to 3/4 lb.)
- Salt and ground black pepper as desired
- 1/3 cup canola oil or as needed, divided
- 1 cup thin sliced onions
- 1/3 cup mayonnaise
- 1 Tablespoon Gochujang paste
- 8 slices brioche bread, about 1 inch thick, toasted
- 1 to 1-1/2 cups shredded cabbage with shredded carrots
- 1 cup whole cranberry sauce

Garnish: cilantro sprigs; dried cranberries

In a shallow 9-inch bowl, beat egg, soy sauce, and milk; set aside. Place flour on sheet of waxed paper; place breadcrumbs on second sheet of waxed paper.

**Prepare Chicken Cutlets:** Sprinkle chicken cutlets lightly with salt and black pepper as desired. Dust each chicken cutlet with flour; then dredge in egg mixture; cover completely with Panko breadcrumbs, pressing crumbs onto chicken. I like to double dip my chicken again in egg mixture and again in breadcrumbs to ensure a crisp coating. Place on parchment paper plate. Chill in refrigerator about 30 minutes.

**Prepare Onion Spread:** Meanwhile, add 1 Tablespoon oil to 10 inch hot cast iron skillet to coat; Add onions, cook over medium heat to caramelize, about 5 minutes. In a medium sized bowl, stir mayonnaise and Gochujang paste together; stir in caramelized onions; set onion spread aside.

**Cook Chicken Cutlets:** Remove chicken cutlets from refrigerator. In large cast iron skillet, heat about 3 Tablespoons oil over medium high heat, add half of chicken cutlets; reduce heat to medium; cook, flipping once, until golden brown and cooked through, about for 3 to 4 minutes per side. Place cooked chicken on paper lined tray; repeat cooking remaining chicken cutlets.

**Prepare Chicken Sandwiches:** Spread about 1 Tablespoon onion mayonnaise mixture over 4 toasted brioche bread slices. Top each with generous amount of shredded cabbage with carrots; place cooked chicken on top; then spread with a generous amount of cranberry sauce. Place the other half of bread on top; trim off the crusts to create a neat rectangle; then slice in half vertically. Arrange the two sandwich halves, filling side up attached together horizontally on the plate. Garnish each plate with cilantro sprigs and some dried cranberries. Yield: serves 4 chicken sandwiches

**About the Recipe:** This recipe originally made with pork collar came from Japan, but several other countries found this simple sandwich addictive, so it seems to be spreading around the world. I was inspired to create our version with cranberries adding their fresh flavor to the crisp-crust chicken cutlet, that is served with a Gochujang flavored onion spread and lots of coleslaw. It's a winning flavor combination!

**What is katsu sando?**

Two slices Japanese milk bread slathered with sauce, crispy fried breaded meat usually pork, topped with raw cabbage salad inside or on the side.

A tonkatsu sauce cuts through the richness of the breaded meat.

For more Information See: <https://www.bonappetit.com/story/what-is-a-katsu-sando>