

## Crispy Chicken Katsu with Homemade Tonkatsu Sauce

Chicken Katsu - Crispy Japanese Fried Chicken with Tonkatsu Sauce



**OVEN**  
**350°F**

**TIME**  
**5 min**

**TEMP**  
**165°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Chicken:

4 boneless, skinless chicken breasts

Salt and pepper, to taste

$\frac{1}{2}$  cup all-purpose flour

2 large eggs, beaten

1 cup panko breadcrumbs

Vegetable oil, for frying

For the Tonkatsu Sauce:

$\frac{1}{2}$  cup ketchup

2 tbsp Worcestershire sauce

1 tbsp soy sauce

1 tbsp rice vinegar

1 tbsp honey or sugar

1 clove garlic, minced (optional)

1 tsp grated fresh ginger (optional)

Instructions:

1. Prep the Chicken:

2. Bread the Chicken:

Dredge each chicken breast in flour

Dip into egg

Press into panko to coat well

3. Fry:

4. Make the Sauce:

5. Serve:

Tips for Success:

Use panko breadcrumbs for the crispiest texture.  
Pound chicken evenly to ensure it cooks uniformly.

Let the breaded chicken rest for a few minutes before frying to help the coating stick better.

For a lighter option, try baking at 425°F for 25 minutes, flipping halfway.

Serving Suggestions & Pairings:

Steamed jasmine rice or short-grain sticky rice

Finely shredded raw cabbage

A glass of chilled green tea or ginger lemonade

Or a summery drink like Blueberry Lemonade

Cajun Chicken Sausage Gumbo

## DIRECTIONS

1. **Prep the Chicken:** Place each chicken breast between two sheets of plastic wrap. Pound to an even  $\frac{1}{2}$ -inch thickness. Season both sides with salt and pepper.
2. **Bread the Chicken:** Set up a dredging station with three shallow dishes: flour, eggs, and panko.
3. Dredge each chicken breast in flour
4. Dip into egg
5. Press into panko to coat well
6. **Fry:** In a large skillet, heat about  $\frac{1}{2}$  inch of oil to 350°F (175°C). Fry chicken in batches for 4-5 minutes per side until golden brown and cooked through (165°F internal temp). Drain on paper towels.
7. **Make the Sauce:** Combine all Tonkatsu sauce ingredients in a small saucepan. Heat over low for 2-3 minutes, stirring, until slightly thickened.
8. **Serve:** Slice chicken into strips or leave whole. Drizzle with sauce or serve it on the side. Pair with rice, shredded cabbage, and a squeeze of lemon.
9. **Tips for Success:** Use panko breadcrumbs for the crispiest texture.
10. Pound chicken evenly to ensure it cooks uniformly.
11. Let the breaded chicken rest for a few minutes before frying to help the coating stick better.
12. For a lighter option, try baking at 425°F for 25 minutes, flipping halfway.
13. **Serving Suggestions & Pairings:** Complete your Japanese comfort food plate with:
14. Steamed jasmine rice or short-grain sticky rice
15. Finely shredded raw cabbage

16. A glass of chilled green tea or ginger lemonade
17. Or a summery drink like : Blueberry Lemonade
18. Craving more cozy meals? Try:
19. Cajun : Chicken Sausage Gumbo
20. Tomato : Skillet with Okra
21. Easy : Turkey Wings
22. Storage and Leftovers: Fridge: Store leftover katsu in an airtight container for up to 3 days.
23. Reheat: Bake at 350°F for 10 minutes or air-fry to revive crispiness.
24. Freeze: Bread raw chicken and freeze on a tray. Fry directly from frozen, adding a couple extra minutes of cook time.
25. More Recipes You'll Love: Grasshopper Pie - A cool minty dessert after a warm meal

## TIPS FOR SUCCESS

Use panko breadcrumbs for the crispiest texture.

Pound chicken evenly to ensure it cooks uniformly.

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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