



Crispy Pork Tonkatsu

A popular dish in Japan, tonkatsu is a tender and juicy pork cutlet fried in a panko batter, resulting in a golden, crispy appearance. Serve with a sweet & savory tonkatsu sauce and a side of shredded cabbage to give the dish a splash of freshness!

30 MINUTES	4 SERVINGS
9 INGREDIENTS	<i>○○○○○</i> SPICE LEVEL

Crispy Pork Tonkatsu

INGREDIENTS

- 4 boneless pork tenderloin chops (½ inch thick)
 - 1 tsp kosher salt
 - ¼ tsp black pepper
 - 3 c neutral-flavored oil (for deep-frying)
- For breading:
- 4 tbsp all-purpose flour
 - 2 large eggs, beaten
 - 1 tbsp neutral-flavored oil (for egg mixture)
 - 1 c panko
- For serving:
- ½ head cabbage, shredded
 - Tonkatsu sauce

DIRECTIONS

1. Prep the pork: If using a full pork tenderloin, cut tenderloin into ½ inch thick slices. With the back of your knife or a tenderizer, pound the pork until thin. Season both sides of the pork with salt and pepper.
2. Bread the pork: Coat the pork first in flour, then in the beaten eggs, and lastly in the panko bread crumbs. Shake off excess panko before placing pork pieces onto a tray.
3. Bring oil in a pot to 340°F over medium heat. Deep-fry pork on both sides until brown and crispy. Tip: Keep watching the oil temperature and make sure it doesn't go over 340°F or else the breading will darken quicker than the pork is cooking!
4. Cut the pork tonkatsu into thinner slices and plate with shredded cabbage and tonkatsu sauce.
5. Eat up!



Follow us → For more recipes and videos → @umamicart

umami
cart