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## 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  $\overline{\alpha}$  savory tonkatsu sauce and a side of shredded cabbage to give the dish a splash of freshness!

<b>30</b>	<b>4</b>
MINUTES	servings
<b>9</b>	<i>DDDDD</i>
INGREDIENTS	Spice Level

## Crispy Pork Tonkatsu INGREDIENTS

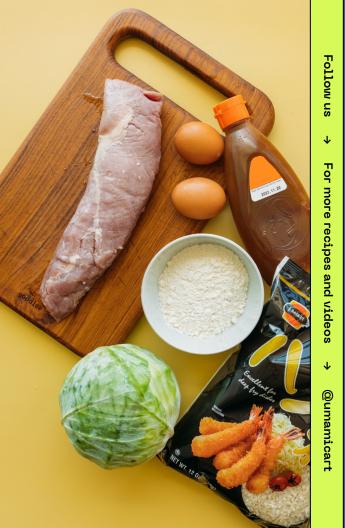
- 4 boneless pork tenderloin chops (½ inch thick)
- 1 tsp kosher salt
- 1/4 tsp black pepper
- 3 c neutral-flavored oil (for deep-frying)
- n For breading:
  - 4 tbsp all-purpose flour
  - 2 large eggs, beaten
  - 1 tbsp neutral-flavored oil
    - (for egg mixture)
  - 1 c panko

## For serving:

- 1/2 head cabbage, shredded
- Tonkatsu sauce

## DIRECTIONS

- 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!