

# Chicken Katsu

## Ingredients

- 4 skinless, boneless chicken breasts
- salt & pepper to taste
- flour for coating
- 2 eggs, beaten
- panko breadcrumbs
- oil for frying

### *For the sauce*

- 3 Tbsp ketchup
- 1 Tbsp Worcestershire sauce
- 1 Tbsp oyster sauce (optional)
- 1 1/2 tsp soy sauce
- 1 tsp sugar
- 1/2 tsp [mirin](#) (optional)
- 1 lemon, cut in wedges.

## Directions

Cover chicken breasts with plastic wrap and pound until they are about 1/2" thick. If they are too large, cut in two. Season with salt and pepper.

Place flour, eggs and panko crumbs in shallow pans. Lightly coat each chicken breast with the flour, then cover in egg and dip into the panko crumbs, making sure the whole surface is covered.

Heat a thin layer of oil on a large frying pan over medium-high heat. Working in batches, add the chicken breasts, pan frying until they are golden brown and cooked through on both sides, about 3-4 minutes per side.

### *Make the sauce*

While the chicken is cooking, make the sauce by mixing all sauce ingredients.

Serve chicken with sauce and lemon wedges.