Jason’s chicken katsu

Instructions

• Season chicken with salt and pepper. Place flour in a shallow bowl. Place eggs in another shallow bowl. Place panko in a third shallow bowl.
• Working one at a time, dredge chicken in flour, shaking off excess. Dip in egg, turning to coat and allowing excess to drip back into bowl, then coat with panko. Place on a large plate.
• Heat 6 Tbsp. oil in a large heavy skillet over medium-low until it sizzles when a pinch of panko is added. Working in batches, cook chicken until just cooked through and golden brown, about 3 minutes per side. Transfer to paper towels or wire rack to drain. Add another 2 Tbsp. oil to skillet and repeat with next batch of chicken.
• Slice chicken crosswise into 1"-thick slices.
• Serve over rice and sauce for dipping.

Ingredients

• 4 pc boneless skinless chicken thighs
• Kosher salt
• Black pepper
• 1 cup all-purpose flour
• 2 large eggs, beaten to blend
• 2 cups panko (Japanese breadcrumbs)
• 8 tablespoons vegetable or grapeseed oil
• Cooked short-grain rice (for serving)