

Jason's chicken katsu



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)

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.