



TERIYAKI CHICKEN KATSU

INGREDIENTS:

- 1-2 lb boneless skinless chicken thighs
- ½ bottle Yoshida's original teriyaki sauce
- All purpose flour for coating
- 2-3 eggs (beaten)
- 1 pkg panko bread crumbs (fine or flakes)
- Oil for frying

DIRECTIONS:

1. Soak chicken thighs in Yoshida's teriyaki sauce in ziplock bag or container for at least 4 hours or overnight.
2. Coat marinated chicken in flour then dip into beaten eggs. Coat chicken in panko and shake off the excess. Set aside.
3. Heat oil then deep fry chicken until both sides are golden brown. Transfer to a wire rack or a pan lined with paper towels to remove excess oil.
4. Serve teriyaki chicken katsu alone or with tonkatsu sauce.

Tonkatsu sauce for serving

