

How to Make Tonkatsu Pork (Japanese Breaded Pork Cutlets)

Tonkatsu is a thin, breaded pork cutlet—crisp on the outside but tender on the inside. We love it because it is super easy and super quick—the cutlets are fried three minutes on a side.

Ingredients

vegetable or canola oil for frying

4 half-inch boneless pork chops

2 eggs

1/4 cup all-purpose flour

1 cup panko bread crumbs

Tonkatsu sauce as needed for dipping

Directions

1. Heat 1 to 2-inches of oil a heavy saucepan or deep fryer to 350 degrees.
2. Pound the pork chops with the textured side of a meat hammer until 1/4-inch thick.
3. Lay out 3 large plates. Put the flour in the first plate. Put the egg in the second plate. Put the panko crumbs in the last plate. Whisk the egg slightly.
4. With your first pork chop, coat with the flour, then the egg and then the panko. Carefully place the breaded pork chop into the hot oil. Let cook 3 minutes on each side. It will be golden brown.
5. Cut into strips and serve with Tonkatsu sauce. It is often served with rice and steamed cabbage.
6. Repeat 3 times to finish the pork cutlets.

