

Asian Chicken Sandwich

<http://userealbutter.com/2013/04/07/asian-chicken-sandwich-recipe/>

Asian slaw adapted from [Skinnytaste](#) and chicken katsu from [Just One Cookbook](#)

1 cup [Japanese cucumber salad](#)
2 cups Asian cabbage slaw
4 pieces chicken katsu
1/2 cup mayonnaise
Sriracha, to taste
soft burger buns

Asian cabbage slaw

1/2 cup red cabbage, shredded
2 cups green cabbage, shredded
3 stalks green onions, minced
1/2 cup carrot, shredded
1/4 cup fresh cilantro, torn or chopped
1 tsp fresh ginger, grated
1 tbsp soy sauce
1-2 tbsps lime juice
2-3 tbsps rice vinegar
1 tbsp sesame oil
toasted black or white sesame seeds (optional)

Make the Asian cabbage slaw: Place the cabbages, green onions, carrot, and cilantro in a medium bowl. In a small bowl, combine the grated ginger, soy sauce, lime juice, and rice vinegar. Whisk a steady stream of sesame oil into the dressing. Pour the dressing over the vegetables and toss to coat. Sprinkle with sesame seeds if desired (I forgot this step). Makes 3 cups.

chicken katsu

1 lb. chicken breasts (about 2 split breasts)
2 tbsps sake
1/2 tsp sea salt
black pepper, freshly ground
1 cup flour
2 eggs, beaten
1 cup panko crumbs
vegetable oil for frying

Make the chicken katsu: Butterfly each chicken breast to get it as even in thickness as possible. I start on the underside of the breast (the smooth part is what I consider the top side) at the middle and slice horizontally into the fat part of the breast, pulling the top away and continuing to slice horizontally until it is butterflied, but still connected. I do the same in the other direction (it's less thick, but still thicker than the tapered end of the

breast). Cut each butterflied breast in half to end up with four moderately equal pieces in size and thickness. Marinate the chicken in the sake, salt, and black pepper. Mix to coat evenly. Set aside for 15 minutes. Place the flour in a shallow bowl. Place the eggs in a medium bowl. Place the panko crumbs in a shallow bowl. Heat a large skillet or frying pan with 1/2-inch of vegetable oil for frying. When the chicken is done marinating, take a piece and dredge it in the flour, then dip it in the beaten egg (make sure it's coated completely), then dredge it in the panko crumbs. Repeat for the rest of the chicken. When the oil is hot (350°F or when a panko crumb sizzles in the oil), carefully add the chicken to the oil. Let the chicken fry until golden on the bottom, then flip the chicken over and fry until the other side is golden, about 5-6 minutes total frying time. Remove the chicken from the oil and set on a cooling rack to drain. Makes 4 pieces.

Assembly: In a small bowl, mix the mayonnaise and Sriracha together. If you are sensitive to spice, then just add a little Sriracha, mix it in, and taste. Stop when it's too spicy. If you're like me – go for it! Place a chicken katsu on the bottom half of the bun. Pile some of the Asian slaw on top. Add some Japanese cucumber salad (as much as you like – I like a lot). Drizzle some of the Sriracha mayonnaise over the cucumber salad and top with the other half of the bun. Serves 4.