

Chicken Katsu Sando with Tonkatsu Sauce



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Serves: 2



Prep & Cook Time: 20 minutes

Ingredients

Tonkatsu Sauce:

- 2 tbsp (30 ml) ketchup
- 4 tsp (20 ml) worcestershire sauce
- 1 tbsp (15 ml) oyster sauce
- 1 tbsp (15 ml) mayonnaise
- 2 tsp (10 ml) honey
- 2 tsp (10 ml) soy sauce

Assembly:

- 4 pieces sliced white bread, crusts removed
- 2 pieces (180 g) Reuven Fully Cooked Crispy Breaded Chicken Breast (Product Code 10551)
- 2 tsp (10 ml) butter, softened
- 20g cucumber, thinly sliced
- 20g napa cabbage, thinly shredded
- 1 tsp (5 ml) chives, sliced
- 2 tbsp Tonkatsu Sauce (recipe below)

Preparation Instructions

Tonkatsu Sauce: In a bowl combine ketchup, worcestershire sauce, oyster sauce, mayonnaise, honey and soy sauce. Season with salt and pepper and set aside.

Assembly: Prepare Crispy Breaded Chicken Breast according to package directions. Butter bread and cut off crusts. Add a layer of shredded cabbage and cucumber slices to 2 slices of bread, top with prepared Crispy Breaded Chicken Breast and remaining bread slices. Cut sandwich in half and serve with Tonkatsu sauce.

