



## PORK TONKATSU

### Servings: 4

### Ingredients

- Four 4-ounce pork loins
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon ginger, grated
- 1 teaspoon garlic, grated
- 1/4 cup all-purpose flour
- 1 egg, beaten
- 1 cup panko
- 2 cups oil for frying, or as needed

### Directions

Pound out each pork loin to 3/4-inch thickness. Combine the salt, pepper, ginger and garlic in a mixing bowl. Add the pork loins to the mixture. Toss to coat.

Place the flour, egg and panko in separate bowls. Coat each cutlet in the flour, then the egg, then the panko. Tap off any loose crumbs.

Pour the oil into a skillet, place over medium-high heat to 375 F. Place the breaded pork loins into the skillet 1 at a time. Cook for 4 minutes on each side until golden brown.

Remove from the skillet; insert a thermometer to ensure the temperature has reached 155 F. Let drain to remove any excess oil.

Serve immediately.

### Side dishes

Steamed Rice  
Shredded Cabbage and Carrots  
Sliced Scallions  
Tonkatsu Sauce  
Japanese Mayonnaise

