

Katsudon Japanese Pork Cutlet and Egg Rice Bowl

Yield: 2 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-japanese-dashi-recipe>

Ingredients:

- 2 boneless pork chops center-cut, pounded down to a centimeter thick
- salt
- pepper
- flour for dusting
- 1 egg
- 1 cup panko
- oil for frying
- 1/2 cup dashi stock or chicken stock
- 2 teaspoons sugar
- 1 tablespoon soy sauce
- 2 teaspoons mirin
- 2 large eggs
- 1 medium onion thinly sliced
- 2 steamed white rice servings
- 1 scallion chopped

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 440 milligrams
4. Fat: 31 grams
5. Fiber: 3 grams
6. Protein: 55 grams
7. SaturatedFat: 7 grams
8. Sodium: 1130 milligrams
9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Katsudon Japanese Pork Cutlet and Egg Rice Bowl above. You can see more 19 traditional japanese dashi recipe Dive into deliciousness! to get more great cooking ideas.