

Egg Katsu Sando

Yield: 4 min
Total Time: 345 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sweet-bread-rolls-recipe>

Ingredients:

- 8 eggs large Pete and Gerry's Organic
- 1/2 teaspoon salt
- 1/4 teaspoon sugar
- 1/2 teaspoon soy sauce
- 1/2 teaspoon Shaoxing wine or dry sherry
- 1 tablespoon Kewpie Mayo or regular mayo
- 2 teaspoons white miso
- 1 teaspoon honey
- 1 cup vegetable oil
- 1 tablespoon flour
- 1 egg Pete and Gerry's Organic, beaten
- 1/2 cup panko breadcrumbs
- 2 slices milk bread or bread of your choice

Nutrition:

1. Calories: 710 calories
2. Carbohydrate: 15 grams
3. Cholesterol: 475 milligrams
4. Fat: 66 grams
5. Protein: 17 grams
6. SaturatedFat: 7 grams
7. Sodium: 690 milligrams
8. Sugar: 4 grams
9. TransFat: 1.5 grams

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