



# Quick Japanese-Style Chicken Schnitzel

with Katsu Sauce & Radish Slaw

CLIMATE SUPERSTAR

KID FRIENDLY

Grab your Meal Kit with this symbol



Radish



Carrot



Chicken Breast



Sweet Soy Seasoning



Panko Breadcrumbs



Shredded Cabbage Mix



Japanese Dressing



Katsu Paste



Pork Schnitzels

Prep in: 20-30 mins  
Ready in: 25-35 mins

Carb Smart

Eat Me Early

Give chicken schnitzel a Japanese-inspired twist by serving it with a killer katsu sauce and crisp radish slaw. It's a crowd-pleasing combo that's surprisingly carb smart. Prepare for repeat requests!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Egg, Butter, Brown Sugar

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
radish	2	3
carrot	1	2
chicken breast	1 small packet	2 small packets OR 1 large packet
sweet soy seasoning	1 sachet	2 sachets
<b>egg*</b>	1	2
panko breadcrumbs	1 medium packet	1 large packet
shredded cabbage mix	1 bag (150g)	1 bag (300g)
Japanese dressing	1 packet	2 packets
katsu paste	1 medium packet	1 large packet
<b>butter*</b>	20g	40g
<b>brown sugar*</b>	½ tbs	1 tbs
<b>water*</b>	¼ cup	½ cup
pork schnitzels**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2161kJ (516Cal)	489kJ (117Cal)
Protein (g)	42.8g	9.7g
Fat, total (g)	20.3g	4.6g
- saturated (g)	8.1g	1.8g
Carbohydrate (g)	40g	9g
- sugars (g)	17.7g	4g
Sodium (mg)	1561mg	353mg
Dietary Fibre (g)	10.9g	2.5g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2390kJ (571Cal)	566kJ (135Cal)
Protein (g)	38.8g	9.2g
Fat, total (g)	28g	6.6g
- saturated (g)	11.3g	2.7g
Carbohydrate (g)	39.2g	9.3g
- sugars (g)	17.7g	4.2g
Sodium (mg)	1536mg	364mg
Dietary Fibre (g)	10.9g	2.6g

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

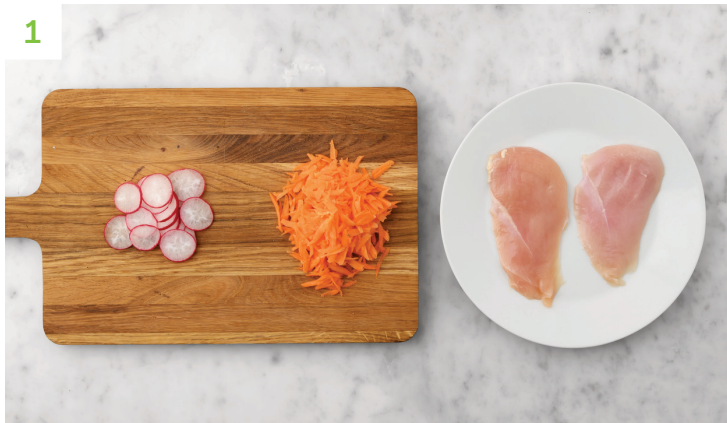
Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



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## Get prepped

- Thinly slice **radish**. Grate the **carrot**.
- Place **chicken breast** between two sheets of baking paper. Pound with a meat mallet or rolling pin until an even thickness, about 1cm-thick.



## Make the slaw & katsu sauce

- While the chicken is cooking, combine **radish**, **carrot**, **shredded cabbage mix**, **Japanese dressing** and a drizzle of **olive oil** in a large bowl. Season.
- Wipe out the frying pan, then return to medium-high heat. Cook **katsu paste**, the **butter**, **brown sugar** and the **water**, stirring, until slightly reduced, **1-2 minutes**. Remove from heat.



## Cook the crumbed chicken

- In a shallow bowl, add the **sweet soy seasoning**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, add **panko breadcrumbs**.
- Coat **chicken** in the **spice mixture**, then the **egg** and finally in the **breadcrumbs**. Transfer to a plate.
- Heat a large frying pan over medium-high heat with enough **olive oil** to coat the base. Cook **crumbed chicken** in batches, until golden and cooked through, **2-4 minutes** each side. Transfer to a paper towel-lined plate.

**TIP:** Add extra oil if needed so the schnitzel doesn't stick to the pan!

**TIP:** Chicken is cooked through when it's no longer pink inside.

**Custom Recipe:** If you've swapped your chicken breast to pork schnitzel, crumb the pork in the same way as above. Heat the frying pan as above. When oil is hot, cook pork schnitzels in batches until golden and cooked through, 1-2 minutes each side. Transfer to a paper towel-lined plate.



## Serve up

- Slice Japanese-style chicken schnitzel.
- Divide chicken schnitzel and radish slaw between plates.
- Drizzle katsu sauce over schnitzel to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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