



## Torikatsu Burger

**Time:** 20 minutes

**Serves:** 4

### Ingredients

- 8 pieces of 4 oz (113 g) Erie Meats breaded chicken breast
- 4 burger buns
- 4 oz (113 g) iceberg lettuce, shredded
- 16 pieces bread and butter sweet pickles
- 1 cup (237 ml) katsu sauce\*

### Directions

- Prepare breaded chicken breast according to directions. Ensure that the chicken breast reaches an internal temperature of a minimum 165°F (74°C).
- Toast the burger buns.
- Place 1 oz (28 g) of shredded lettuce on the bottom buns.
- Top each bun with 2 pieces of the bread and butter pickles.
- Place one cooked breaded chicken breast on top and pour 2 tbsp (30 ml) of katsu sauce over the meat, for each burger.
- Top with 2 more pieces of pickle, add the second cooked chicken breast, cover with 2 tbsp (30 ml) of the katsu sauce, and finish with the burger buns on top.
- Serve with extra sauce for dipping and your choice of side.

Guests can experience delicious Japanese flavours with this breaded chicken cutlet with katsu sauce!

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