



RECIPE

rhino

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Uncle Darin's Chicken Katsudon



Description:

Crispy panko-crusted chicken, silky eggs, sweet onions, and a savory dashi broth come together over warm Japanese rice in this comforting classic. This recipe stays true to traditional katsudon while using clear, home-cook-friendly techniques to help you achieve consistently excellent results.

INGREDIENTS

Chicken

- 1½ pounds boneless, skinless chicken thighs
- Paper towels
- ½ teaspoon kosher salt
- ½ cup all-purpose flour
- 2 large eggs, beaten (for breading)
- 2 cups Japanese panko breadcrumbs
- Neutral frying oil with a high smoke point (such as canola, vegetable, or rice bran oil)

Katsudon Broth

- 1½ cups dashi
- 3 tablespoons soy sauce
- 3 tablespoons mirin
- 3 tablespoons sake
- 1½ teaspoons granulated sugar
- 1 medium yellow onion, thinly sliced (about ½ inch thick)

For Serving

- 4 cups warm cooked Japanese short-grain rice
- 4 large eggs
- 2 green onions, thinly sliced
- Shichimi togarashi (optional)

RHINO TIP



Don't overbeat the eggs. Leaving visible streaks of white creates the soft, silky texture that makes authentic katsudon so distinctive.



PREP TIME
25 min



COOK TIME
25 min



TOTAL TIME
50 min



YIELD
4 servings

STEP-BY-STEP INSTRUCTIONS

1



Step 1 – Prepare the Chicken

Pat the chicken dry, trim and pound to even thickness, then season with salt. Dredge each thigh in flour, dip in beaten egg, and coat with panko.

2



Step 2 – Fry the Chicken

Heat oil to 345°F and fry two pieces at a time until deep golden brown and the chicken reaches 165°F, about 4–5 minutes per side. Rest on a wire rack, then slice into ¾-inch strips.

3



Step 3 – Prepare the Broth

Stir together dashi, soy sauce, mirin, sake, sugar, and sliced onion in a large skillet. Simmer gently until the onions are tender and translucent, about 5–7 minutes.

4



Step 4 – Simmer the Chicken

Arrange half of the chicken over half of the onions and broth. Simmer just until warmed through and lightly coated with the broth. Repeat with the remaining chicken.

5



Step 5 – Finish with the Eggs

Beat 2 eggs 6–8 strokes, leaving white streaks. Drizzle over chicken and onions. Cover and cook until mostly set but still glossy. Remove from heat while slightly loose. Repeat with remaining eggs.

6



Step 6 – Assemble the Bowls

Divide rice among four bowls. Spoon a little broth over the rice, then top with chicken, onions, eggs, and remaining broth.

7



Step 7 – Serve

Top each bowl with sliced green onions and, if desired, shichimi togarashi. Serve immediately.

TIPS & VARIATIONS



1. Homemade dashi provides the most delicate flavor, but a quality instant dashi is an authentic and excellent alternative.



2. Japanese short-grain rice is essential for the proper texture and for absorbing the broth.



3. Rest fried chicken on a wire rack instead of paper towels to help keep the coating crisp.



4. Chicken breasts can be substituted, but cook only until they reach 165°F to prevent them from drying out.



5. Leftover chicken katsudon can be turned into fresh katsudon the next day by preparing a new batch of broth and eggs.



Family favorites, one recipe at a time.

