KIKKOMAN

Chicken Katsu wrap with sweet & sour sauce

Total time **90 mins**

INGREDIENTS

10 portion(s)

Chicken:	
200 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 kg	chicken breast
Coating:	
100 g	tempura flour
200 ml	water
100 g	breadcrumbs
3 litre	cooking oil for frying
Salad:	
700 g	wheat tortilla
200 g	curly lettuce
300 g	carrots
300 g	red pepper
300 g	cucumber
Sauce:	
300 g	pineapple
300 g	ketchup
2 tsp	fresh chilli pepper, chopped
4 tbsp	Worcestershire sauce
70 ml	mirin
30 g	garlic
1	piece of ginger

PREPARATION

Step 1

Chicken: Cut chicken breast into strips 2 fingers wide and marinate in Kikkoman Ponzu Lemon for 10 minutes.

Coating: Thoroughly mix tempura flour with water, place breadcrumbs in a separate dish. Dip the chicken first in batter, then coat in breadcrumbs and fry until brown.

Salad: Cut carrots, cucumber and pepper into thin julienne, wash the lettuce and cut into smaller pieces.

Sauce: Cut pineapple into small cubes, chop garlic and ginger and combine with chopped chilli, ketchup, Worcestershire sauce and mirin. Mix thoroughly.

To serve: Heat tortillas on the grill or pan until they soften, then add salad, sauce and crispy chicken, roll them up and heat through briefly.