

Curried Chicken Cutlets

This is an utterly delicious chicken dinner ready in 15 minutes. The recipe is from Eric Kim's book ['Korean American'](#).
Serves 2

Ingredients

2 tbsp rice vinegar
2 tbsp sugar
kosher salt
ground black pepper
3 cups green cabbage, thinly sliced
2 tbsp worcestershire sauce
2 tbsp ketchup
2 boneless chicken thighs
 $\frac{1}{4}$ cup mayonaise
2 tbsp dijon mustard
1 cup panko bread crumbs
 $1\frac{1}{2}$ tsp curry powder
1 tsp garlic powder
4 tbsp oil of choice
300g long grain rice, cooked

Method

- In a large bowl, whisk together $\frac{1}{4}$ cup water, the vinegar, sugar, and $\frac{1}{2}$ tsp salt until the sugar and salt are dissolved. Add the cabbage and toss until well coated. Set aside.
- In a small bowl, mix together the worcestershire sauce, ketchup, and brown sugar until smooth. This is the kkasseeu sauce.
- On a large plate, stir together the mayonnaise and mustard. Set aside.
- On another large plate, mix the panko breadcrumbs, curry powder, garlic powder, and a generous pinch of salt and pepper. Set aside.

- Place the chicken breasts between two sheets of baking paper and pound them with a rolling pin until they are flat and $\frac{1}{4}$ -inch thick. Season with salt and pepper on both sides.
- Place the chicken on the first plate and smother both sides with the mayo-mustard mixture. Then, transfer the chicken to the second plate and press down, flipping and pressing multiple times to coat the chicken evenly in breadcrumbs.
- Add 2 tbsp of oil to a hot pan. Add the chicken cutlets and fry for about 2 minutes until golden and crisp. Turn them over and fry for another 2 minutes.
- Once cooked, transfer to some kitchen roll to remove any excess oil

Serve the cutlets with a generous drizzle of kkasseeu sauce, pickled cabbage, and white rice.