Chicken Katsu
Meet consumer demand for trending ethnic flavors with tender, juicy Sysco Classic Chicken Katsu. These crispy, panko-crusted boneless, skinless chicken thigh meat cutlets have a natural shape and homemade appearance and come ready-to-prepare, saving time and labor costs. While “katsu” means “cutlet” in Japanese, this deliciously crunchy chicken is versatile across many types of worldly cuisine including Asian, Latin American, Italian, German and American dishes.

**Features and Benefits**
- Saves time in the kitchen; comes pre-breaded and cooks quickly from frozen state
- Versatile item that can be used across the menu in multiple types of cuisine and applications
- Consistent size, thickness and quality in every piece decreases waste
- Serve in a bowl, on a sandwich or in a salad
- Thigh meat has a better hold time than breast meat and resists drying
- Katsu indexes high specifically among Gen Z consumers for overall ethnic cuisine affinity¹
- Chicken thighs (dark meat) are steadily growing in overall menu penetration, posting 1-year growth of +27% and 4-year growth of +105%²
- Chicken katsu is on 1.5% of US menus with a 4-year growth +3.0%²

**Menu Ideas**
- **Argentinean Milanesa Napolitana**: Chicken katsu served with roasted heirloom cherry tomatoes, fresh mozzarella, basil chiffonade, red pepper flakes and sea salt*
- **Tonkatsu-Style Chicken Katsu**: Thin, breaded fried chicken cutlet served over daikon, carrot and red cabbage slaw drizzled with Tonkatsu sauce and garnished with green onions and sesame seeds
- **Torta de Milanesa (Katsu Chicken Sandwich)**: Fried chicken katsu, black bean spread, pico de gallo, avocado, Monterey Jack cheese and habanero mayo grilled in a telera bun*
- **Chicken Katsu Curry Sandwich**: Fried chicken katsu, sliced radishes and butter lettuce and quick pickled mini cucumbers and red onions served on a brioche bun with curry mayo*

* pictured

**Preparation & Handling**
Product can be fried or baked. For safety, product must be cooked to an internal temperature of 165°F as measured by use of a meat thermometer.

**Ingredients**
CONTAINS UP TO 13% WATER, SEASONING ﮫ(MALTODEXTRIN, FOOD STARCH – MODIFIED, MUSTARD, GARLIC POWDER, TOASTED SESAME OIL, FERMENTED SOYBEANS, NATURAL FLAVORS, SAFFLOWER OIL, CHILI PEPPER, SPICE, SALT, SUGAR, SOYBEAN OIL, CANOLA OIL, SESAME OIL, RICE BRAN OIL), SALT, RICE STARCH. BREADED WITH: BLEACHED WHEAT FLOUR, SALT, YEAST, SUGAR. BATTERED WITH: WATER, WHEAT FLOUR, CORN STARCH, SALT, SPICES, WHEAT STARCH, PAPRIKA, YEAST EXTRACT, SOY FLOUR, GUAR GUM, BETA CAROTENE, Safflower OIL, XANTHAN GUM. PREDUSTED WITH: WHEAT FLOUR, RICE FLOUR, RICE BRAN. BREADING SET IN VEGETABLE OIL.

**SUPC** **Pack/Size** **Brand** **Description**
7084885 2/5 lb. SYS CLS CHICKEN THIGH BNLS BRD KATSU

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