





Pan-Roasted Pork Cutlets with Scalloped Potatoes & Carrots

 30-40min  2 Servings

Nothing makes us feel quite as warm 'n' cozy as the sound of scalloped potatoes. Doesn't matter if it's summer, winter, fall, or spring, this is a year-round craving we can't get enough of. And guess what? We also snuck in some carrots, because they deserve a scalloped moment too. Not to mention some juicy pork cutlets seared to perfection in the pan. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 2 carrots
- 2 scallions
- ¾ oz Parmesan ¹
- 2 (1 oz) cream cheese ¹
- 12 oz pkg pork cutlets

WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- olive oil
- white wine vinegar (or apple cider vinegar)
- butter ¹

TOOLS

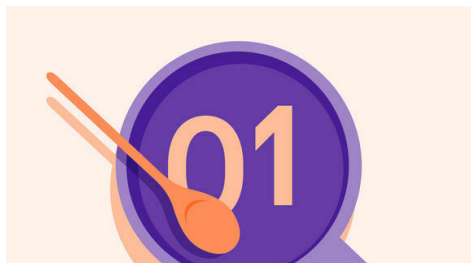
- microplane or grater
- medium ovenproof skillet
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 39g, Carbs 50g, Protein 45g

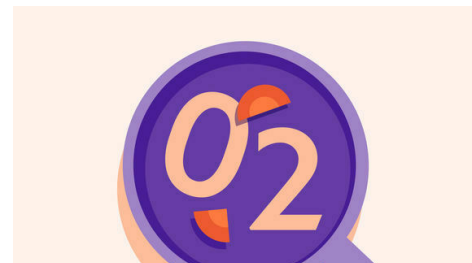


1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third.

Scrub **potatoes** and slice into ¼-inch rounds. Trim ends from **carrots** and slice into ¼-inch rounds. Trim ends from **scallions** and thinly slice, keeping dark greens separate. Finely chop **1 teaspoon garlic**.

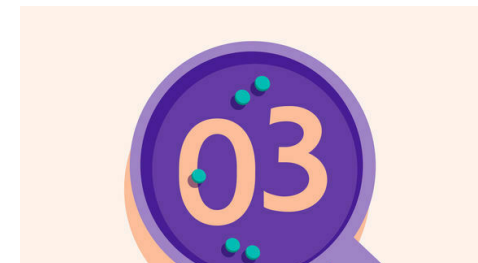
Finely grate **Parmesan**, if necessary.



2. Cook sauce & veggies

In a medium ovenproof skillet, add **all of the cream cheese** and **1 cup water** over medium-high heat. Whisk until cream cheese is melted, 1–2 minutes; season with **½ teaspoon salt** and **a few grinds of pepper**.

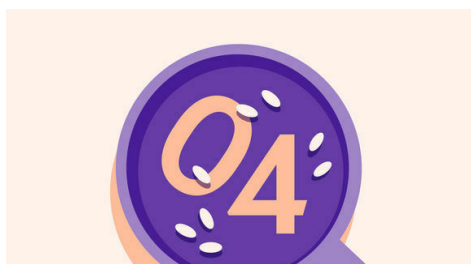
Add **potatoes, carrots, chopped garlic**, and **scallion whites and light greens**. Gently spread into an even layer and bring to a boil.



3. Bake veggies

Reduce heat to low; cover and cook until slightly thickened, about 5 minutes. Season with **salt** and **pepper** and sprinkle with **Parmesan**.

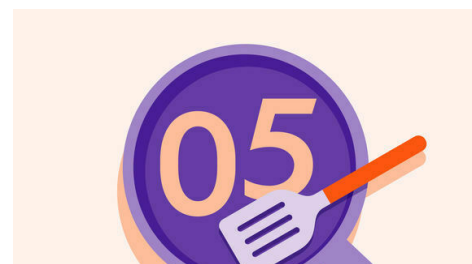
Roast skillet on upper oven rack until tender and browned on top, 20–25 minutes. Let sit 5 minutes before serving.



4. Cook pork cutlets

While veggies cook, pat **pork** dry and season all over with **salt** and **pepper**.

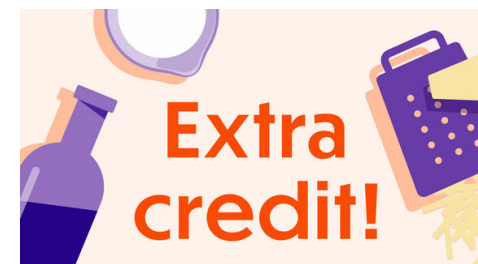
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add pork and cook until browned and cooked through, about 2 minutes per side. Transfer to a plate and cover to keep warm.



5. Make pan sauce & serve

Return same skillet over medium-high heat; add **2 tablespoons vinegar** and **¼ cup water**. Simmer until reduced by half, about 1 minute. Off heat, stir in **2 tablespoons butter** and any **resting pork juices**; season to taste with **salt** and **pepper**.

Serve **pork** and **scalloped potatoes and carrots** with **pan sauce** and **scallion dark greens** over top. Enjoy!



6. Take it to the next level

Add **½ teaspoon** of chopped fresh thyme to the sauce in step 2 for a fresh, herby kick!