



## Pork Schnitzel

with Warm Cabbage & Potato Salad

30-40min 2 Servings

We've never met a cutlet we didn't like. But why should chicken have all the fun? We pounded pork and dredged them in a mixture of egg and mustard (for added tang), and a thin layer of panko for that irresistible crispy coating. A side of warm potatoes and buttery savoy cabbage make this a satisfying and cozy meal for any night of the week.

## What we send

- 3 Yukon gold potatoes
- 2 pkts Dijon mustard <sup>17</sup>
- 2 oz panko <sup>1,6</sup>
- 12 oz boneless pork
- 12 oz savoy cabbage
- 1 shallot
- 1/2 oz fresh parsley

## What you need

- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- olive oil
- white wine vinegar (or apple cider vinegar) <sup>17</sup>
- butter <sup>7</sup>

## Tools

- medium saucepan
- meat mallet (or heavy skillet)
- large skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1020kcal, Fat 47g, Carbs 98g, Proteins 68g



### 1. Boil potatoes

Scrub **potatoes**, then cut into 2-inch pieces. Place potatoes in medium saucepan. Cover with 1-inch cold water and **1 tablespoon salt**; bring to a boil. Cook until tender when pierced with a knife, about 15 minutes. Drain potatoes.



### 2. Set up breading station

Meanwhile, whisk to combine **all the Dijon mustard** and **1 large egg** in a shallow baking dish or bowl, and season with **1/4 teaspoon each of salt and pepper**. Place **panko** in a 2nd shallow baking dish or bowl; season with **1/4 teaspoon each of salt and pepper**.



### 4. Cook cabbage

Cut core and any brown edges from **cabbage**, then cut leaves into 2-inch pieces. Halve **shallot**, then cut into 1/2-inch thick wedges. Heat **1 tablespoon oil** in a large skillet over medium-high. Add shallots and **1/4 teaspoon salt**. Cook, stirring, until softened, about 4 minutes. Add cabbage and **3/4 cup water**. Cover skillet and cook until cabbage wilts, about 10 minutes.



### 5. Finish cabbage & potatoes

Stir **cooked potatoes** and **1 tablespoon each of butter and vinegar** into skillet with **cabbage**, tossing until butter melts. Season to taste with **salt and pepper**; transfer to a bowl. Pick **parsley leaves** from **stems**, discarding stems. Add **parsley leaves** to cabbage and potatoes, tossing to combine. Wipe out skillet.



### 3. Bread cutlets

Pat **pork** dry. Working 1 at a time, place pork between 2 layers of plastic wrap. Using a meat mallet or heavy skillet, pound pork to 1/4-1/2-inch thickness. Dip each **cutlet** into **mustard-egg mixture**, then into **panko**, pressing so crumbs adhere. Set cutlets aside on a plate.



### 6. Cook cutlets & serve

Heat **1/4 cup oil** in same skillet over medium-high. Add **cutlets**, in batches if necessary, and cook until golden brown and cooked through, about 4 minutes per side. Serve **cutlets** with **warm cabbage and potato salad**. Enjoy!