



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 ¹⁷
- 2 oz panko ^{1,6}
- 12 oz boneless pork
- 12 oz savoy cabbage
- 1 shallot
- ½ oz fresh parsley

What you need

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

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.



4. Cook cabbage

Cut core and any brown edges from **cabbage**, then cut leaves into 2-inch pieces. Halve **shallot**, then cut into ½-inch thick wedges. Heat **1 tablespoon oil** in a large skillet over medium-high. Add shallots and **¼ teaspoon salt**. Cook, stirring, until softened, about 4 minutes. Add cabbage and **¾ cup water**. Cover skillet and cook until cabbage wilts, about 10 minutes.



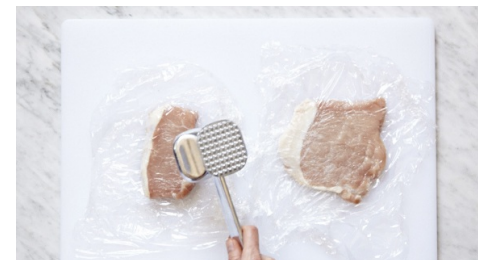
2. Set up breadng station

Meanwhile, whisk to combine **all the Dijon mustard** and **1 large egg** in a shallow baking dish or bowl, and season with **¼ teaspoon each of salt and pepper**. Place **panko** in a 2nd shallow baking dish or bowl; season with **¼ teaspoon each of salt and pepper**.



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 ¼-½-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 **¼ 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!