



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? Here we pound pork cutlets and dredged them in a mixture of egg and mustard (for added tang), and a thin layer of panko for an 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 (½ lb) russet potatoes
- 2 pkts Dijon mustard ¹⁷
- 2 oz panko ^{1,6}
- 12 oz pkg boneless pork cutlets
- 1 head cabbage
- 1 medium yellow onion
- ¼ oz fresh parsley

What you need

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

Tools

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

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 1040kcal, Fat 48g, Carbs 105g, Proteins 54g



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 potatoes are 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 and cut **half of the onion** into ½-inch thick wedges (save rest). Heat **1 tablespoon oil** in a large skillet over medium-high. Add onions and season with **salt**. Cook, stirring, until softened, about 4 minutes. Add cabbage and **¾ cup water**. Cover skillet; cook until cabbage wilts, about 10 minutes.



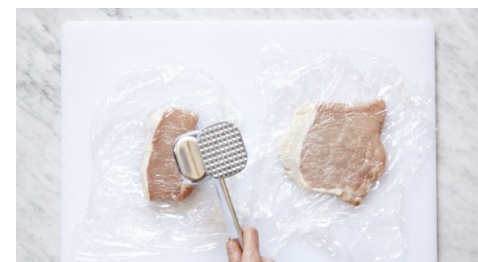
2. Set up breading station

Meanwhile, whisk to combine **all the Dijon mustard** and **1 large egg** in a shallow baking dish or bowl; 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**; toss until butter melts. Season to taste with **salt and pepper**; transfer to a bowl. Pick **parsley leaves** from **stems**; discard stems. Add parsley leaves to cabbage and potatoes; toss to combine. Wipe out skillet.



3. Bread cutlets

Pat **pork** dry. Working 1 at a time, place pork between 2 layers of plastic wrap. Use a meat mallet or heavy skillet to pound pork to an even ¼-½-inch thickness. Dip each **cutlet** into **mustard-egg mixture**, then into **panko**, pressing so crumbs adhere. Transfer cutlets to a plate and set aside until step 6.



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!