



Pan-Seared Pork Cutlets

with Celery-Apple Salad & Toasted Pecans

 30min  2 Servings

An easy way to take your home-cooked meal from just okay to restaurant-worthy is with a pan sauce. Here, we pan sear pork cutlets till juicy then use the fond (the precious browned bits left in the skillet) to make a luscious sauce. Add sweet onions, fresh thyme, a splash of vinegar, and a pat of butter, and, eureka! You've got liquid gold.

What we send

- 1/4 oz fresh thyme
- 12 oz pkg pork cutlets
- 1 yellow onion
- 2 oz celery
- 1 apple
- 4 oz red radishes
- 1/4 oz fresh parsley
- 1 lemon
- 1 oz pecans ¹⁵

What you need

- kosher salt & ground pepper
- olive oil
- sugar
- apple cider vinegar (or red wine vinegar)
- butter ⁷

Tools

- microplane or grater
- medium skillet

Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 57g, Carbs 31g, Proteins 38g



1. Prep ingredients

Pick **1 teaspoon thyme leaves**; reserve 2 sprigs for step 5. Pat **pork cutlets** dry. Press thyme leaves into both sides of pork and season with **salt** and **pepper**. Let sit until step 4.



2. Prep salad

Finely chop **1/3 cup onion** (save rest). Thinly slice **celery** on an angle. Quarter apple; discard core and thinly slice quarters. Thinly slice **radishes**. Pick **parsley leaves** from stems. Into a medium bowl, grate **1/4 teaspoon lemon zest** and squeeze **1 tablespoon juice**; whisk in **2 tablespoons oil** and **a pinch each of salt, pepper, and sugar**. Add **1/4 cup of the onions**.



3. Toast pecans

Coarsely chop **pecans**. Heat **1 teaspoon oil** in a medium skillet over medium-high heat. Add pecans and cook, stirring, until lightly browned, 2-3 minutes. Transfer to a plate and sprinkle with **salt**. Wipe out skillet.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Working in batches, add **pork** and cook until browned on both sides and cooked through, about 2 minutes per side. Transfer to a plate; reserve skillet.



5. Make pan sauce

Heat **1 tablespoon oil** in same skillet over medium. Add **remaining onions** and **2 thyme sprigs**; cook, stirring, until onion is golden, 1 minute. Add **2 tablespoons each of water and vinegar**, scraping up browned bits. Add **1 tablespoon butter**; cook, stirring, until butter is melted and sauce is thickened, about 2 minutes. Stir in **any pork resting juices**; discard thyme sprigs.



6. Finish salad & serve

To bowl with **lemon dressing**, add **apple, celery, radish, and parsley leaves**; toss to combine. Season with **salt** and **pepper**. Serve **salad** topped with **toasted pecans** alongside **pork cutlets**. Spoon **pan sauce** over **pork**. Enjoy!