

MARLEY SPOON



Pork Schnitzel

with Warm Potato Salad & Snap Peas



30-40min



2 Servings

Schnitzel is a beloved food worldwide. Over 36 countries across the globe enjoy a dish similar to this one, and even though all have different names, each is made with thinly pounded meat coated in breadcrumbs and pan-fried to crispy perfection.

What we send

- 2 Yukon gold potatoes
- 4 oz snap peas
- 1 onion
- ½ oz fresh dill
- 12 oz pkg pork cutlets
- 1 oz panko ¹

What you need

- kosher salt & ground pepper
- ¼ c all-purpose flour ¹
- 1 large egg ²
- olive oil
- apple cider vinegar (or white wine vinegar)

Tools

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

Allergens

Wheat (1), Egg (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 820kcal, Fat 42g, Carbs 74g, Protein 48g



1. Cook potatoes

Peel **potatoes** (if desired), then cut into 1-inch pieces. Place in a medium saucepan, along with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until just tender when pierced with a fork, about 8 minutes. Drain potatoes and return to saucepan. Set aside until step 4.



4. Dress potatoes

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **onion rings**. Cook, stirring, until fragrant and lightly golden, 1-2 minutes. Stir **1½ tablespoons vinegar** into skillet. Pour **dressing** over **potatoes** in saucepan, then stir in **dill**; season to taste with **salt** and **pepper**. Drizzle with **2 teaspoons oil**. Keep warm over low heat.



2. Prep ingredients

Slice **snap peas** on an angle into ½-inch strips. Thinly slice **¾ cup onion rings**. Finely chop **half of the dill fronds and tender stems** together (save rest for own use). Pat **pork** dry and trim any excess fat, if necessary. Use a mallet (or heavy skillet) to pound pork to an even ¼-inch thickness.



5. Cook snap peas

Wipe out same skillet, then heat over medium-high. Add **snap peas** and cook, stirring, until bright green, about 30 seconds. Transfer to a bowl and cover to keep warm. Wipe out skillet.



3. Bread pork

Place **¼ cup flour** on a plate. In a shallow bowl, beat **1 large egg**, **¼ teaspoon salt**, and **several grinds of pepper**. Add **panko** to a separate shallow bowl. Dredge **pork** in **flour**, coating well, then dip into **egg**, letting excess drip back into bowl. Press into panko, turning to coat well all over.



6. Pan-fry pork & serve

Heat **⅓ inch oil** in skillet over medium-high. When oil is hot (should sizzle vigorously when a pinch of flour is added), add **pork** and cook, turning once, until golden and crisp all over, 3-4 minutes per side (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain excess oil. Serve **pork schnitzel** with **warm potato salad** and **snap peas** alongside. Enjoy!