



Tomato-Braised Pork Cutlets

with Mushrooms & Garlic Bread



30-40min



2 Servings

A quick braise is the key to a tender (in other words, never dry!), super tasty pork cutlets. This weeknight supper is filled with complex flavors, thanks to a couple of tricks: the sear on the pork creates a deep golden crust, and the pork braises in a tomato-mushroom sauce loaded with aromatic onions and garlic. Serve crisp roasted green beans on the side, and toasted ciabatta to sop up all that savory sauce.

What we send

- 14½ oz whole peeled tomatoes
- garlic
- ½ lb mushrooms
- ½ lb green beans
- 1 red onion
- 12 oz pkg pork cutlets
- 1 ciabatta roll ^{2,3}
- 1 pkt chicken broth concentrate

What you need

- butter ¹
- kosher salt & pepper
- olive oil
- sugar

Tools

- large skillet
- rimmed baking sheet

Allergens

Milk (1), Soy (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 38g, Carbs 52g, Protein 45g



1. Prep ingredients

Preheat oven to 425°F with a rack in upper third. Place **1 tablespoon butter** in a small bowl to soften until step 3.

Use kitchen shears to cut **tomatoes** directly in the can until coarsely chopped. Finely chop **2 teaspoons garlic**. Trim ends from **mushrooms**, then thinly slice caps. Trim stem ends from **green beans**. Halve and thinly slice **all of the onion**.



4. Roast green beans & roll

Transfer **rolls**, buttered side down, to one half of a rimmed baking sheet. Add **green beans** to other half and toss with **1 tablespoon oil**; season with **salt**.

Roast on upper oven rack until garlic bread is toasted all over, flipping halfway through, and green beans are tender and browned in spots, 7-8 minutes total (watch closely as ovens vary).



2. Sear pork cutlets

Pat **pork cutlets** dry, then season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add pork and cook just until browned, 1-2 minutes per side (pork will not be cooked through). Transfer to a plate and set aside until step 5.



5. Cook sauce & finish pork

Meanwhile, add **tomatoes, broth concentrate, ¼ cup water** and **a pinch of sugar** to skillet. Season with **salt** and **pepper**. Bring to a boil; cook, stirring occasionally, until reduced and slightly thickened, 3-4 minutes. Add **pork and any resting juices** from plate back to skillet. Reduce heat to medium-low and simmer until pork is cooked through, about 2 minutes.



3. Sauté mushrooms & onions

Heat **1 tablespoon oil** in same skillet over medium-high. Add **mushrooms, onions**, and **half of the garlic**. Cook, stirring, until golden and softened, 4-5 minutes. Season with **salt** and **pepper**.

Add **remaining chopped garlic** to bowl with **softened butter**; season with **salt**. Use a fork to mash to combine. Split **roll** and spread garlic butter on cut side.



6. Serve

Spoon **some of the pan sauce** onto plates, and top with **pork cutlets**, spooning **remaining sauce** over.

Serve **pork cutlets** with **green beans** and **garlic bread** alongside. Enjoy!