



## 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 boneless pork chops 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

- 12 oz Yukon gold potatoes
- 1 (¼ oz) Dijon mustard
- 2 oz panko <sup>3</sup>
- 12 oz pkg pork cutlets
- 1 head Napa cabbage
- 1 shallot
- 1 oz whole grain mustard
- ¼ oz fresh parsley

## What you need

- 1 large egg <sup>1</sup>
- kosher salt & ground pepper
- neutral oil
- white wine vinegar
- butter <sup>2</sup>

## Tools

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

## Allergens

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

## Nutrition per serving

Calories 920kcal, Fat 55g, Carbs 61g, Protein 47g



### 1. Boil potatoes

Scrub **potatoes**, then cut into 2-inch pieces (no need to peel). Place in a medium saucepan with enough **salted water** to cover by 1 inch, and 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 **half of the cabbage** (save rest for own use) and discard, then cut leaves into 2-inch pieces. Halve **shallots**, then peel and cut into ½-inch wedges.

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **shallots** and season with **salt** and **pepper**. Cook, stirring, until softened, about 4 minutes. Add **cabbage** and **¾ cup water**.



### 2. Set up breading station

Meanwhile, whisk **Dijon mustard** and **1 large egg** together in a shallow baking dish or bowl, and season with **a generous pinch each of salt and pepper**. Place **panko** in a 2nd shallow baking dish or bowl, and season with **a generous pinch each of salt and pepper**.



### 5. Finish cabbage & potatoes

Cover skillet and cook until **cabbage** wilts, about 10 minutes. Stir in **potatoes**, **1 tablespoon vinegar**, **whole-grain mustard**, and **1 tablespoon butter** and toss until butter melts. Season to taste with **salt** and **pepper** and transfer to a bowl. Pick **parsley leaves** from stems and add leaves to cabbage and potatoes, tossing to combine.



### 3. Bread cutlets

Pat **pork** dry, then pound to an even ½-inch thickness; season all over with **salt** and **pepper**. Dip each **cutlet** in **mustard-egg mixture**, then into **panko**, pressing so crumbs adhere. Set cutlets aside on a plate.



### 6. Cook cutlets & serve

Wipe out skillet and heat **¼ cup oil** over medium-high. Cook **cutlets**, in batches, if necessary, until golden brown and just cooked through, about 4 minutes per side. Serve **cutlets** with **warm cabbage and potato salad**. Enjoy!