

DINNERLY



Crispy Pork Schnitzel with Cucumber Salad

& Creamy Dijon Sauce



20-30min



2 Servings

Schnitzel—it's what's for dinner. We thinly pound juicy pork, then bread and fry them to golden crispiness. A tangy mustard sauce is the perfect dipper! Newbie to pan-frying? We've got a step 6 for that. Now we're just trying to lower the difficulty level of our lives. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 red onion
- 12 oz pkg pork cutlets
- 2 (1 oz) panko ¹
- 1 pkt Dijon mustard
- 2 (1 oz) sour cream ³

WHAT YOU NEED

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

TOOLS

- large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 690kcal, Fat 42g, Carbs 34g, Protein 45g



1. Make cucumber salad

Trim **cucumber**, then peel and halve lengthwise. Scoop out seeds, then thinly slice crosswise. Finely chop **1 tablespoon onion**.

In a medium bowl, whisk to combine **chopped onions, 2 teaspoons vinegar, ¼ teaspoon sugar, and a pinch of salt**. Whisk in **1 tablespoon oil**. Add cucumbers, stirring to coat. Let stand at room temperature until step 5.



2. Season pork

Season **pork cutlets** all over with **salt** and **pepper**. Dust each cutlet all over with **flour**.



3. Bread pork

In a shallow bowl, beat **1 large egg** with a **pinch each of salt and pepper**. In a separate shallow bowl, add **all of the panko**.

Dip pork into egg mixture, letting excess drip back into bowl. Press into panko, flipping to coat all over and pressing to help breading adhere; tap off any excess.



4. Shallow fry pork

Heat **¼-inch oil** in a large heavy skillet (preferably cast-iron) over medium-high. Once **oil** is hot (it should sizzle vigorously by adding a pinch of panko), add **pork**; cook until golden, crisp all over, and cooked through, 3–5 minutes per side (reduce heat if browning too quickly). Transfer to a paper towel-lined plate. Season with **salt**.



5. Make sauce & serve

In a small bowl, whisk to combine **all of the sour cream, mustard, 2 teaspoons water, and 1 teaspoon oil**. Season to taste with **salt** and **pepper**.

Serve **pork schnitzel** with **cucumber salad** and **tangy mustard sauce** on the side for dipping. Enjoy!



6. How to: shallow fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of panko into the oil, it should sizzles vigorously. When working in batches, make sure your oil comes back up to temperature between frying (if it's browning too quickly, reduce the heat). If too low, the pork will turn out oily instead of crispy.