

DINNERLY



Pork Katsu with Pickled Cucumbers & Rice



20-30min



2 Servings

Pan-frying breaded pork cutlets isn't as hard as you may think—we're talking low risk, big reward. Just dredge the pork in flour, egg, and panko, then add them to a sizzling skillet. Some fluffy jasmine rice and zingy pickled cukes will make great companions, but the real star of the show? Our katsu sauce. Thick, tangy, and mildly sweet, it doesn't hold back in the flavor department. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 5 oz jasmine rice
- 12 oz pkg pork cutlets
- 2 (2 oz) panko ¹
- ¼ oz mixed sesame seeds ¹¹
- 2 (1.8 oz) katsu sauce ^{1,6}

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- all-purpose flour ¹
- 1 large egg ³
- neutral oil

TOOLS

- small saucepan
- large (12") skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

NUTRITION PER SERVING

Calories 1030kcal, Fat 28g, Carbs 145g,
Protein 53g



1. Pickle cucumbers

Peel **cucumber**, cut in half lengthwise, and scoop out seeds; thinly slice into ¼-inch thick half-moons. Place in a medium bowl and toss with **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt**. Set aside to pickle, stirring occasionally, until step 5.



2. Cook rice

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until rice is tender and water is absorbed, about 17 minutes. Remove from heat and keep covered until ready to serve.



3. Bread pork

Pat **pork** dry. Season all over with **salt** and **pepper**.

Place **¼ cup flour** on a plate. In a shallow bowl, beat **1 large egg**. In a separate shallow bowl, add **panko**. Dredge pork in flour, coating well, then dip into egg, letting excess drip back into bowl. Press into panko, turning to coat well.



4. Pan-fry pork

Heat **½-inch oil** in a large (12") skillet over medium-high. When **oil** is hot (it should sizzle vigorously by adding a pinch of flour), add **pork**; cook until golden and crisp, 2–3 minutes per side (lower heat if browning too quickly). Transfer to a paper towel-lined plate to drain. Sprinkle with **salt**.



5. Finish & serve

Cut **pork** into 1-inch pieces, if desired.

Serve **pork katsu** with **rice** and **pickled cucumbers** alongside and **sesame seeds** sprinkled over top. Serve **katsu sauce** on the side or drizzled over top. Enjoy!



6. Turn up the heat

Add some spice by mixing Sriracha or any of your favorite hot sauces into the katsu sauce before serving!