

DINNERLY



Maple-Harissa Pork Cutlets with Sour Cream Mashed Potatoes



30min



2 Servings

Sweet maple syrup and spicy harissa is the dynamic duo we didn't know we needed. We combine the sauce with roasted red peppers to smother all over juicy pork cutlets. Let creamy mashed potatoes soak up the rest—we won't tell if you end up licking your plate clean. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 2 oz roasted red peppers
- ¼ oz fresh parsley
- 12 oz pkg pork cutlets
- ¼ oz harissa spice blend
- 1 oz maple syrup
- 1 oz sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- neutral oil
- apple cider vinegar (or vinegar of your choice)
- butter ⁷

TOOLS

- medium saucepan
- medium skillet
- potato masher or fork

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 650kcal, Fat 32g, Carbs 54g, Protein 41g



1. Boil potatoes

Scrub **potato** (peel if desired), then cut into 1-inch pieces. Add to a medium saucepan with enough **salted water** to cover by 1 inch. Cover and bring to a boil over high heat. Uncover and cook until easily pierced with a fork, 8–12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan off heat. Cover to keep warm until step 4.



2. Cook pork

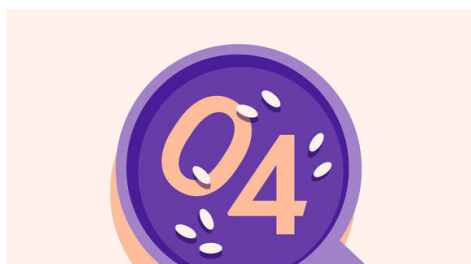
Finely chop **1 teaspoon garlic**. Finely chop **parsley**.

Pat **pork** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Working in batches if necessary, cook pork until browned and just cooked through, 1–3 minutes per side. Transfer to a plate.



3. Make maple-harissa sauce

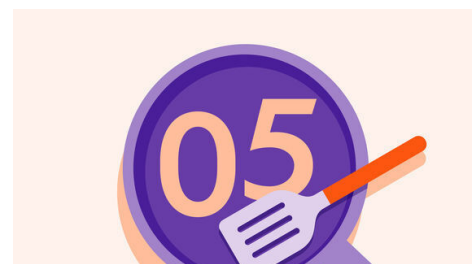
Return skillet to medium heat. Add **roasted peppers**, **chopped garlic**, and **2 teaspoons each of harissa and oil**; cook, stirring, until fragrant, 30 seconds. Add **¼ cup water**; bring to a simmer, scraping up any browned bits from the bottom. Stir in **maple syrup** and **½ teaspoon vinegar**; cook until thickened, about 2 minutes. Add **1 tablespoon butter**. Off heat, stir until melted.



4. Coat pork & mash potatoes

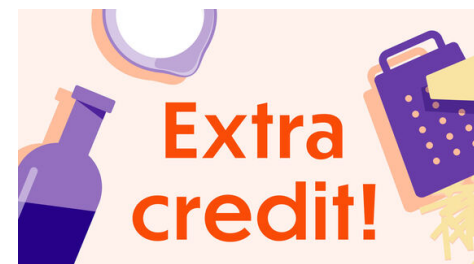
Season **maple-harissa sauce** to taste with **salt** and **pepper**. Add **pork**, turning to coat.

Use a potato masher or fork to mash **potatoes** in saucepan. Stir in **sour cream**, **reserved cooking water**, and **1 tablespoon butter**. Season to taste with **salt** and **pepper**.



5. Serve

Serve **pork** with **mashed potatoes** alongside. Spoon **maple-harissa sauce** over top and sprinkle with **parsley**, as desired. Enjoy!



6. Check us out!

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