

# DINNERLY



## Pork Piccata with Lemon & Parsley



ca. 20min



2 Servings

Sometimes the simplest recipes are the tastiest. Juicy pork cutlets come alive thanks to an addictive sauce of lemon zest and juice and briny capers. Pair this main dish with your favorite grain or pasta, or keep it light and serve alongside a simple salad or sautéed veggies. We've got you covered!

## WHAT WE SEND

- ¼ oz fresh parsley
- 1 lemon
- 12 oz pkg pork cutlets
- 1 oz capers

## WHAT YOU NEED

- garlic
- kosher salt & ground pepper
- ¼ cup all-purpose flour <sup>1</sup>
- olive oil
- butter <sup>2</sup>

## TOOLS

- microplane or grater
- large skillet

## ALLERGENS

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

## NUTRITION PER SERVING

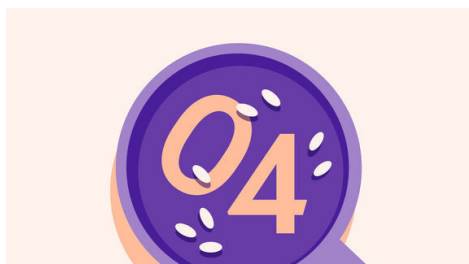
Calories 510kcal, Fat 36g, Carbs 12g, Protein 37g



### 1. Prep ingredients

Finely chop **1 teaspoon garlic**. Pick **parsley leaves** from stems and finely chop leaves; discard stems. Zest **half of the lemon**; squeeze **1 tablespoon lemon juice** and cut remaining lemon into wedges.

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



### 4. Finish & serve

Season **sauce** to taste with **salt** and **pepper**; stir in **parsley**.

Spoon **sauce** over **pork piccata** and serve with **lemon wedges**. Enjoy!



### 2. Cook pork

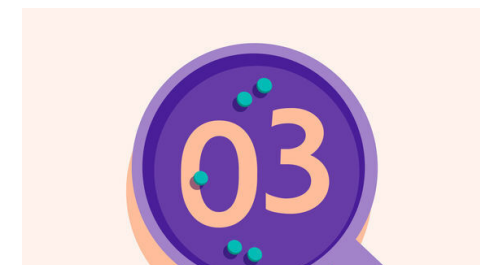
Spread **¼ cup flour** in a shallow dish. Working 1 piece at a time, dredge **both sides of pork**, shaking off excess.

Heat **2 tablespoons oil** in a large skillet over medium-high until smoking. Add pork, reduce heat to medium, and cook until golden-brown and cooked through, 2–3 minutes per side. Transfer to a plate; cover to keep warm.



### 5. ...

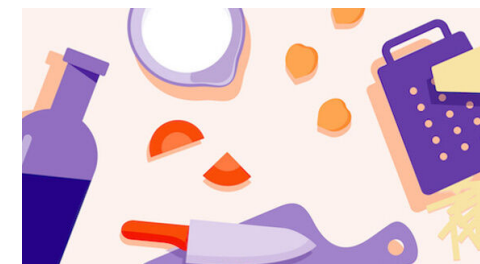
What were you expecting, more steps?



### 3. Cook sauce

Add **garlic** to **remaining oil** in skillet and cook until fragrant, about 30 seconds. Add **capers, lemon zest and juice**, and **½ cup water**. Bring to a simmer over high heat, scraping up any browned bits from bottom of skillet. Cook until **sauce** is reduced by half, 1–2 minutes.

Off heat, whisk in **2 tablespoons butter** until creamy and butter is combined.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!