

DINNERLY



Tex-Mex Pork Cutlets & Poblano Pan Sauce

with Spinach & Rice



ca. 20min



2 Servings

Who knew you could pack so much flavor onto just one plate? We did, actually. These juicy pork cutlets are getting an extra special sauce featuring tender poblano peppers and cilantro stems seasoned with our Tex-Mex spice. A side of spinach and rice soaks up the rest of the buttery pan sauce while a final sprinkling of cilantro leaves adds even more green to this meal. We've got you covered!

WHAT WE SEND

- 5 oz jasmine rice
- 1 poblano pepper
- ¼ oz fresh cilantro
- 12 oz pkg pork cutlets
- ¼ oz Tex-Mex spice blend
- 5 oz baby spinach

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- butter ⁷

TOOLS

- small saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

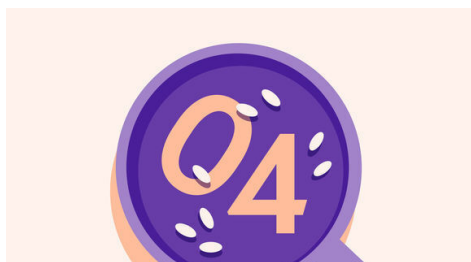
Calories 790kcal, Fat 42g, Carbs 64g, Protein 42g



1. Cook rice & spinach

In a small saucepan, combine **rice**, **1¼ cups water**, and **½ teaspoon salt**. Bring to a boil over high heat. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes.

Off heat, add **spinach**. Recover and set aside for spinach to wilt, about 2 minutes. Keep covered until ready to serve.



4. Cook pork & start sauce

Heat **1 tablespoon oil** in same skillet over medium-high. Add **pork** and cook until browned and cooked through, 2–3 minutes per side. Transfer to a plate.

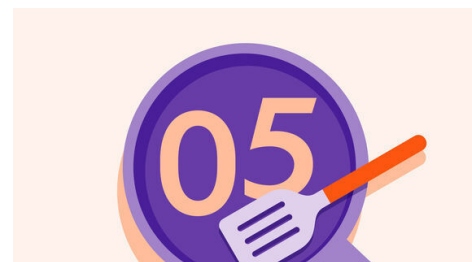
Reduce skillet heat to medium; add **2 teaspoons Tex-Mex spice** (or more to taste) and **1 tablespoon butter**; cook, stirring, until fragrant and butter is melted. Add **¼ cup water**; simmer, scraping up any browned bits from the bottom.



2. Prep ingredients

Halve **pepper** and discard stem and seeds. Thinly slice into strips.

Pick **cilantro leaves** from **stems** and wrap leaves in a damp paper towel; set aside for garnish. Finely chop stems.



5. Finish sauce & serve

Add **cilantro stems**, **peppers**, and **2 tablespoons butter**. Cook, stirring, until butter is melted and sauce is slightly reduced, 2–4 minutes. Season to taste with **salt** and **pepper**. Add **any pork resting juices** and stir to combine. Fold **spinach** into **rice**.

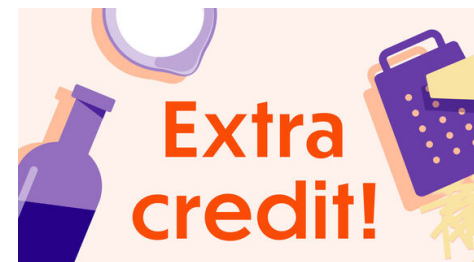
Serve **seared pork** over **spinach and rice** with **sauce** spooned over top. Garnish with **cilantro leaves**. Enjoy!



3. Cook poblanos

Heat **1 tablespoon oil** in a medium skillet over medium. Add **peppers** and **a pinch of salt**. Cook, stirring occasionally, until deeply browned and softened, about 5 minutes. Transfer to a bowl and cover to keep warm.

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



6. Check us out!

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