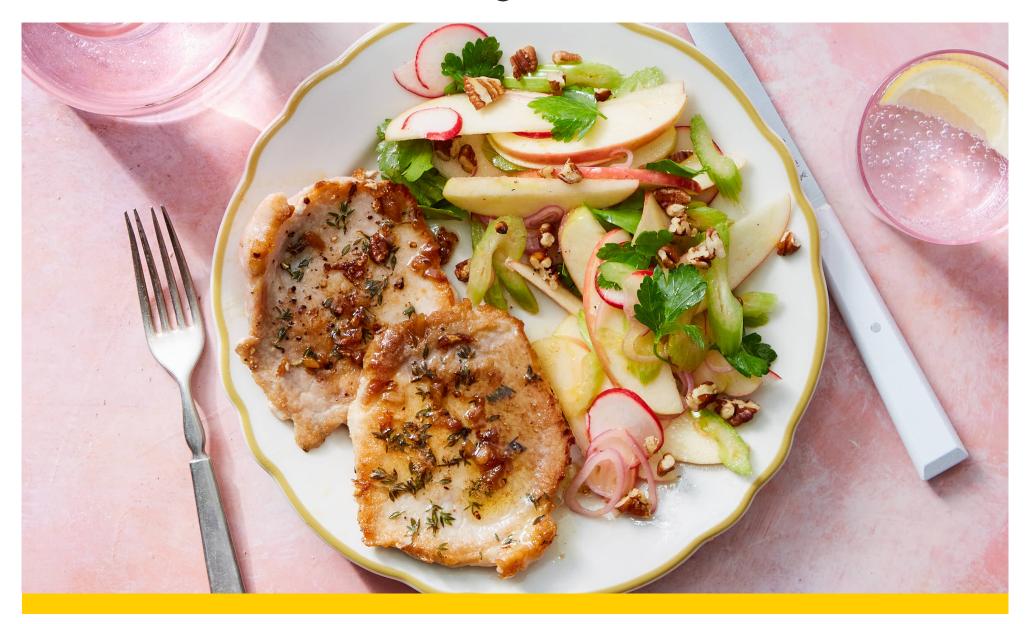
MARLEY SPOON



Pan-Seared Pork Cutlets

with Celery-Apple Salad & Toasted Pecans





30min 2 Servings

An easy way to take your home-cooked meal from just okay to restaurantworthy is with a pan sauce. Here, we pan sear pork cutlets till juicy then use the fond (the precious browned bits left in the skillet) to make a luscious sauce. Add sweet shallots, fresh thyme, a splash of vinegar, and a pat of butter, and, eureka! You've got liquid gold.

What we send

- 1/4 oz fresh thyme
- 12 oz pkg pork cutlets
- 1 shallot
- 2 oz celery
- 1 apple
- 1 radish
- ¼ oz fresh parsley
- 1 lemon
- 1 oz pecans 15

What you need

- · kosher salt & ground pepper
- · olive oil
- sugar
- apple cider vinegar (or red wine vinegar)
- butter ⁷

Tools

- microplane or grater
- medium skillet

Allergens

Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 57g, Carbs 28g, Protein 38g



1. Prep ingredients

Pick **1 teaspoon thyme leaves**; reserve 2 sprigs for step 5. Pat **pork cutlets** dry. Press thyme leaves into both sides of pork and season with **salt** and **pepper**. Let sit until step 4.



2. Prep salad

Thinly slice ¼ cup shallot; finely chop 1 tablespoon shallot. Thinly slice celery on an angle. Quarter, core, and thinly slice apple. Thinly slice radish. Pick parsley leaves from stems. Into a medium bowl, grate ¼ teaspoon lemon zest and squeeze 1 tablespoon juice; whisk in 2 tablespoons oil and a pinch each of salt, pepper, and sugar. Add sliced shallots.



3. Toast pecans

Coarsely chop **pecans**. Heat **1 teaspoon oil** in a medium skillet over medium-high heat. Add pecans and cook, stirring, until lightly browned, 2–3 minutes. Transfer to a plate and sprinkle with **salt**. Wipe out skillet.



4. Cook pork

Heat **1 tablespoon oil** in same skillet over medium-high until shimmering. Working in batches, add **pork** and cook until browned on both sides and cooked through, about 2 minutes per side. Transfer to a plate; reserve skillet.



5. Make pan sauce

Heat 1 tablespoon oil in same skillet over medium. Add chopped shallots and 2 thyme sprigs; cook, stirring, until shallot is golden, 1 minute. Add 2 tablespoons each of water and vinegar, scraping up browned bits. Add 1 tablespoon butter; cook, stirring, until butter is melted and sauce is thickened, about 2 minutes. Stir in any pork resting juices; discard thyme sprigs.



6. Finish salad & serve

To bowl with lemon dressing, add apple, celery, radish, and parsley leaves; toss to combine. Season with salt and pepper. Serve salad topped with toasted pecans alongside pork cutlets. Spoon pan sauce over pork. Enjoy!