



Pan-Seared Thai Pork Cutlets

with Peanut Sauce & Crunchy Salad



20-30min



2 Servings

Super flavorful Thai-style peanut sauce that hits all the right notes—it is rich and creamy, slightly sweet and savory, and highly versatile. Here, it pairs perfectly with quick-cooking pork cutlets. We serve it alongside a refreshing romaine salad studded with crisp cucumbers and sweet bell peppers. A sprinkle of frizzled shallots and coarsely chopped peanuts on top adds a delightful crunch—and it's all made with one skillet!

What we send

- 12 oz pkg pork cutlets
- 1 oz fresh ginger
- 1 shallot
- 1 bell pepper
- 1 cucumber
- 1 romaine heart
- 1 oz salted peanuts ¹
- 1.15 oz peanut butter ¹
- 1 pkt Sriracha ²

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 670kcal, Fat 42g, Carbs 36g, Protein 47g



1. Prep pork cutlets

Pat **pork cutlets** dry, then rub with **oil** and season all over with **salt** and **pepper**. Set aside until step 5.



2. Prep ingredients

Peel and finely chop **1 tablespoon ginger**. Thinly slice **shallot**, then finely chop 1 tablespoon. Halve **pepper**, discard stem and seeds, then cut into ¼-inch wide strips. Thinly slice **cucumber** (peel first, if desired). Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces; discard stem end. Coarsely chop **peanuts**.



3. Make peanut sauce

In a small bowl, whisk to combine **peanut butter**, **Sriracha** (or less depending on heat preference), **½ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **½ teaspoon salt** until smooth.



4. Prep salad & shallots

In a medium bowl, whisk together **1 teaspoon vinegar** and **1 tablespoon oil**. Season to taste with **salt** and **pepper**. Without tossing, add **romaine**, **cucumbers**, and **peppers**.

Heat **¼ cup oil** in a medium skillet over medium-high until shimmering. Add **sliced shallots**; cook, stirring, until golden, 5-7 minutes. Use a slotted spoon to transfer to a paper-towel lined plate.



5. Sear pork cutlets

Carefully pour **shallot oil** into a heatproof bowl.

Heat **1 tablespoon shallot oil** in same skillet over medium-high until shimmering. Add **pork cutlets**, in batches if necessary, and cook until just browned and cooked through, about 2 minutes per side. Transfer pork to a plate and cover to keep warm. Return skillet to stovetop. Transfer to a plate.



6. Finish & serve

Heat **ginger** and **chopped shallots** in same skillet over medium; cook, stirring, until fragrant, about 1 minute. Add **peanut sauce** and cook, scraping up any browned bits, until slightly thickened, 2-3 minutes. Toss **salad** in bowl; transfer to plates. Add **pork** to plates and drizzle all over with **sauce**, and sprinkle with **chopped peanuts** and **fried shallots**. Enjoy!