

DINNERLY



Breaded Pork Cutlets with Warm Potato Salad & Asparagus



30-40min



2 Servings

Put down the pillow because we don't want you to sleep on this weeknight stunner. It's got a little bit of everything. Crispy, juicy pork. Warm potato salad with German flair. Charred, crunchy asparagus. We can't say no. And, neither should you. We've got you covered!

WHAT WE SEND

- 2 Yukon gold potatoes
- 2 scallions
- 2 oz panko ¹
- ½ oz whole-grain mustard ¹⁷
- 12 oz pkg pork cutlets
- ½ lb asparagus

WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg ³
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- olive oil
- all-purpose flour ¹

TOOLS

- medium saucepan
- meat mallet (or heavy skillet)
- large skillet

ALLERGENS

Wheat (1), Egg (3), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 47g, Carbs 66g, Protein 48g



1. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5–8 minutes. Drain potatoes and set aside.



2. Prep ingredients

Meanwhile, trim ends from **scallions**; thinly slice.

Whisk **1 large egg** in a shallow bowl. Place **panko** in a shallow baking dish. Season each with **salt** and **pepper**.

In a large bowl, whisk **mustard**, **2 tablespoons vinegar**, **1 teaspoon sugar**, **half of the scallions**, and **2 tablespoons oil**; season with **salt** and **pepper**.



3. Bread pork cutlets

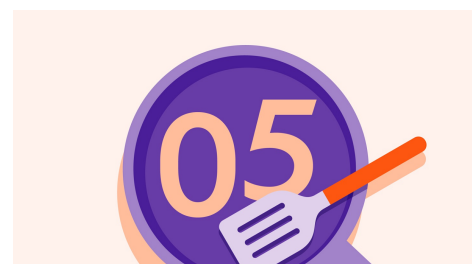
Pat **pork** dry. Season all over with **salt** and **pepper**.

Place **¼ cup flour** on a plate. Dredge **pork** in **flour**, coating well, then dip into **egg**, letting excess drip back into bowl. Press into **panko**, turning to coat well.



4. ASPARAGUS VARIATION

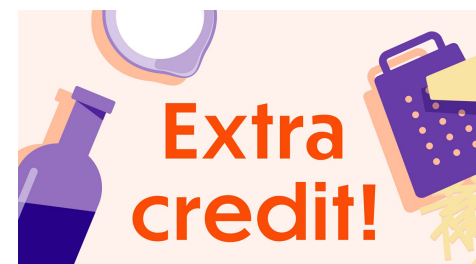
Trim tough woody ends from **asparagus**. Cut into 2-inch pieces. Heat **2 teaspoons oil** in a large skillet over high. Add **asparagus** and cook, covered, stirring occasionally, until blistered in spots and crisp-tender (reduce heat if browning too quickly), 3–5 minutes. Transfer to a bowl, season with **a pinch each of salt and pepper**, and cover to keep warm. Wipe out skillet.



5. Finish & serve

Heat **½-inch oil** in same skillet over medium-high. Add **pork cutlets**; cook until golden-brown and just cooked through, about 2–3 minutes per side. Transfer to a paper towel-lined plate; season with **salt**. Add **potatoes** to bowl with **dressing**, tossing to coat.

Serve **pork cutlets** with **potato salad** and **asparagus** alongside. Garnish with **remaining scallions**. Enjoy!



6. Did you know??

Are you a potato salad connoisseur? Then you know dressing makes all the difference. For this vinegar-based salad, toss the potatoes while they're still warm to ensure they absorb all that delicious flavor. Alternatively, if you use a creamy mayo-based dressing, let the potatoes cool for at least 30 minutes to ensure the mayo doesn't become oily.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**