

# 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 <sup>2</sup>
- ½ oz whole-grain mustard
- 12 oz pkg pork cutlets
- ½ lb asparagus

## WHAT YOU NEED

- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- white wine vinegar (or apple cider vinegar)
- sugar
- olive oil
- all-purpose flour <sup>2</sup>

## TOOLS

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

## ALLERGENS

Egg (1), Wheat (2). 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

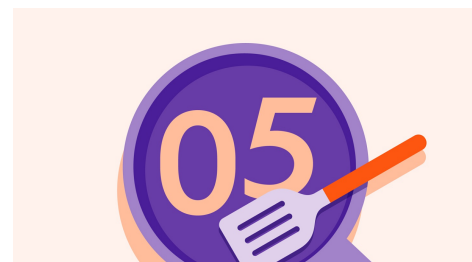
Pat **pork** dry. Season all over with **salt** and **pepper**.

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

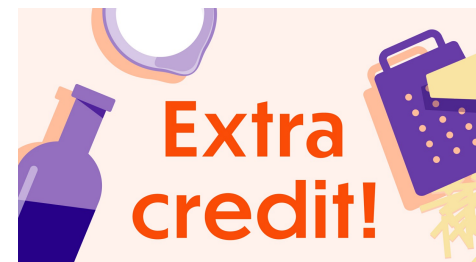
Trim tough woody ends from **asparagus**. Cut into 2-inch pieces. Heat **2 teaspoons oil** in a large skillet over high. Add **asparagus** and cook, covered, stirring occasionally, until blistered in spots and crisp-tender (reduce heat if browning too quickly), 3–5 minutes. Transfer to a bowl, season 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](https://dinnerly.com)    **#dinnerly**