

DINNERLY



Pork Scallopine with Parmesan Salad



under 20min



2 Servings

Pork scallopine may sound real fancy, but that doesn't mean it's difficult! We're dredging pork cutlets in flour, browning them til they're crisp, then cooking them again with a buttery, garlicky, and lemony pan sauce. No need to wait for a table, because we're bringing all the Italian resto vibes to you. We've got you covered!

WHAT WE SEND

- 1 plum tomato
- 1 pkt balsamic vinaigrette
- 1 lemon
- 12 oz pkg pork cutlets
- 1 pkt turkey broth concentrate
- 5 oz baby spinach
- ¼ oz granulated garlic
- ¾ oz Parmesan ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- ¼ cup all-purpose flour ²
- butter ¹

TOOLS

- box grater or microplane
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 30g, Carbs 24g, Protein 42g



1. Marinate tomato

Cut **tomato** into ½-inch pieces.

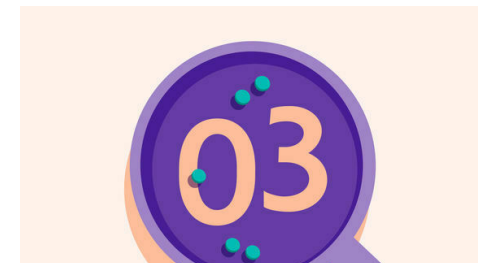
In a medium bowl, stir to coat **tomatoes** and **balsamic vinaigrette**; set aside to marinate at room temperature until step 5.



2. Prep ingredients

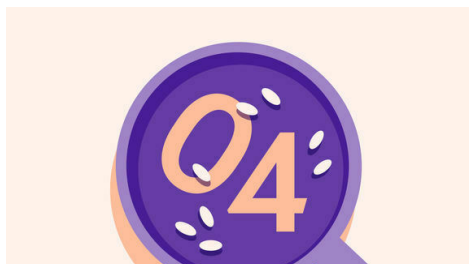
Into a small bowl, squeeze **1 teaspoon lemon juice**. Cut any remaining lemon into wedges. Finely grate **Parmesan**, if necessary.

Season **pork** all over with **salt** and **pepper**. Place **¼ cup flour** on a plate and lightly coat pork, shaking to remove excess.



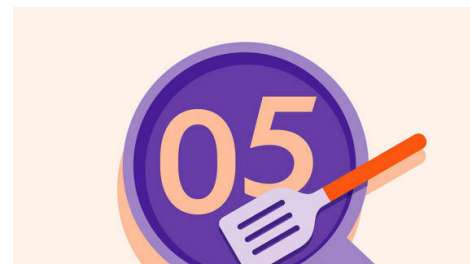
3. Brown pork

Heat **1 tablespoon oil** in a medium nonstick skillet over high. When **oil** is shimmering, add **pork** until well browned on the bottom, about 2 minutes. Flip and continue to cook until just cooked through, about 1 minute more. Transfer to a plate.



4. Make sauce

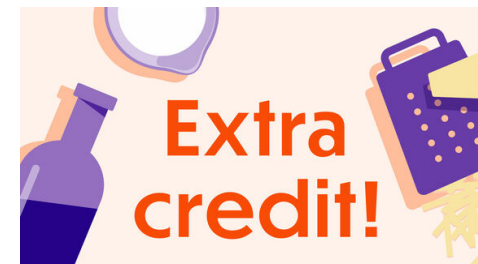
To same skillet, add **½ cup water**, **¼ teaspoon granulated garlic**, and **turkey broth concentrate**. Bring to a simmer over medium-high, then reduce heat to low. Add **1 tablespoon butter**, **lemon juice**, and **pork cutlets**. Cook until butter is melted and pork is just warmed through, about 1 minute more.



5. Make salad & serve

Chop **spinach** into bite-sized pieces, if necessary. Add to bowl with **marinated tomatoes** along with **Parmesan**. Toss to coat and season to taste with **salt** and **pepper**.

Serve **pork scallopine** with **pan sauce** spooned over top and **salad** and **lemon wedges** alongside. Enjoy!



6. Carb it up

We made this a low-carb meal on purpose, but for a more balanced and filling dinner cook up some rice to serve on the side. Bring **½ cup rice** and **1 cup water** to a boil in a small saucepan. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 17 minutes.