



Crispy Pork Cutlets

with Corn & Snap Peas



20-30min



2 Servings

A crisp, juicy pork cutlet takes us straight to our happy place. We whisk a little Dijon mustard into the egg when breading to give the cutlet an extra pop of flavor without a distinctly mustardy taste. A creamy scallion-garlic sauce drapes the pork cutlet, and a quick sauté of sweet corn, sugar snap peas, and baby spinach completes the meal with a burst of color.

What we send

- 12 oz pkg pork cutlets
- garlic
- 2 scallions
- 4 oz snap peas
- 2 (¼ oz) Dijon mustard
- 2 (1 oz) sour cream ²
- 2 oz panko ³
- 2 (5 oz) corn
- 5 oz baby spinach

What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg ¹
- ¼ c all-purpose flour ³

Tools

- large heavy skillet (preferably cast-iron)
- medium saucepan

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 56g, Carbs 71g, Protein 51g



1. Prep pork

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



2. Prep vegetables

Finely chop **1 teaspoon garlic**. Trim **scallions**, then finely chop. Trim stem ends from **snap peas**, then slice crosswise into thirds.



3. Make scallion sauce

In a medium bowl, combine **1 teaspoon of the sliced scallions**, **1 teaspoon Dijon mustard**, and **¼ teaspoon of the chopped garlic**. Whisk in **all of the sour cream** and **2 tablespoons each of oil and water**. Season to taste with **salt** and **pepper**.



4. Bread pork

In a shallow bowl, beat **1 large egg** and **remaining mustard**. Place **¼ cup flour** in a second shallow bowl; season with **salt** and **pepper**. Coat **pork** in flour, then dip in egg. Discard flour, then add **panko** to same bowl; season with **a pinch each of salt and pepper**. Let excess egg drip back into bowl, then dredge in panko, pressing to help panko adhere. Transfer to a plate.



5. Pan-fry pork

Heat **¼ inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering. Carefully add **pork** (should sizzle vigorously and oil may splatter), in batches if necessary, and cook until golden brown and cooked through, about 2 minutes per side. Transfer to a paper towel-lined plate. Sprinkle with **salt**.



6. Cook veggies & serve

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **remaining garlic** and **scallions**. Cook, stirring, until fragrant, 1 minute. Add **corn**, **snap peas**, and **a pinch each of salt and pepper**. Cook, stirring, until tender, 3–4 minutes. Add **spinach**; stir until wilted, about 2 minutes. Serve **pork** topped with **scallion sauce** and **veggies** alongside. Enjoy!