



Sesame Pork Cutlets

with Bok Choy, Radish & Carrot Salad



20-30min



2 Servings

We love a dish that gives you texture for days, and this one does not disappoint. We top crunchy bok choy with crispy breaded pork, then up the crunch factor further with radishes and sweet carrots. A heavy drizzle of fresh, gingery tamari dressing adds a wonderful zing.

What we send

- 1 container grape tomatoes (use half)
- 4 oz carrot
- 2 oz red radishes
- 1 oz fresh ginger
- 2 oz panko ^{1,6}
- mixed sesame seeds ¹¹
- 2 (½ oz) tamari in pods ⁶
- 10 oz pkg pork tenderloin
- ¼ oz fresh cilantro
- ½ lb baby bok choy

What you need

- 1 large egg ³
- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- sugar
- neutral oil

Tools

- meat mallet (or skillet)
- large skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690kcal, Fat 42g, Carbs 43g, Protein 41g



1. Prep ingredients

Halve **half of the tomatoes** (save rest for own use). (Tip: sandwich tomatoes between two plastic lids, and cut through the middle.) Scrub **carrot**; cut into thin matchsticks. Thinly slice **radishes**. Peel and finely chop **1 tablespoon ginger**. Beat **1 large egg** in a shallow bowl; combine **panko** and **sesame seeds** in a shallow baking dish. Season each with **salt** and **pepper**.



4. Bread & fry pork

Dip each **pork cutlet** into **egg**, then into **sesame-panko**, pressing to adhere. Heat **⅜ inch oil** in a large skillet over medium-high until shimmering (oil should sizzle vigorously). Add pork cutlets and cook until golden-brown and just cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate; season with **salt**.



2. Make dressing

In a large bowl, whisk to combine the **chopped ginger**, **all of the tamari**, **1 tablespoon vinegar**, **2 teaspoons sugar**, and **3 tablespoons oil**.



5. Prep greens

Coarsely chop **cilantro leaves and stems** together. Slice **bok choy** into 1-inch pieces crosswise and rinse under cold water to remove any grit, then pat very dry with paper towel.



3. Pound pork

Using a sharp knife, cut **each piece of pork tenderloin** horizontally (parallel to cutting board) almost completely in half. Open each up like a book, and pound, using a meat mallet or heavy skillet, into a very thin cutlet, about ⅛-inch thick; season all over with **salt** and **pepper**.



6. Finish & serve

Add **bok choy**, **carrots**, **radishes** and **half of the cilantro** to bowl with **dressing**, and toss to coat. Season to taste with **salt** and **pepper**. Slice **pork cutlets**, if desired. Serve **salad** topped with **sesame pork cutlets** and **remaining cilantro**. Drizzle **any remaining dressing** over pork, if desired. Enjoy!