



## Crispy Pork Cutlet

with Rice & Quick-Pickled Cucumbers



30-40min



2 Servings

Crispy, thin, pan-fried pork cutlets are a nice deviation from the more-standard chicken cutlets, and just as easy to make! We serve them alongside a bed of sticky sushi rice, and crunchy, zesty cucumber and celery pickles. Drizzle some of the pickling liquid over the rice and pork for a delicious, sweet-sour punch.

## What we send

- 5 oz sushi rice
- 1 pkt rice vinegar (use 2 Tbsp)
- 2 oz celery
- 1 cucumber
- 12 oz pkg boneless pork chops
- 2 pkts Dijon mustard <sup>17</sup>
- 2 oz panko <sup>1,6</sup>
- 1 oz scallions

## What you need

- kosher salt & pepper
- sugar
- 1 large egg <sup>3</sup>
- ¼ cup all-purpose flour <sup>1</sup>
- neutral oil

## Tools

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

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Wheat (1), Egg (3), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1060kcal, Fat 52g, Carbs 96g, Proteins 50g



### 1. Make rice

In a small saucepan, combine **rice**, **1 cup water**, and **a pinch of salt**. Bring to a boil, then cover and cook over low until rice is tender and liquid is absorbed, about 15 minutes. Remove from heat and keep covered until ready to serve.



### 2. Make pickles

In a medium bowl, whisk **2 tablespoons rice vinegar**, **1 teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds of pepper**. Trim ends from **celery** and **cucumbers**, then thinly slice. Add to bowl and toss to combine. Set aside until ready to serve.



### 3. Prep pork chops

Trim any excess fat from **pork**. Working one at a time, place a piece of pork between 2 layers of plastic wrap, and use a meat mallet (or heavy skillet) to pound to an even ¼-inch thickness.



### 4. Bread pork chops

In a large bowl, whisk **Dijon mustard** and **1 large egg**. Place **¼ cup flour** in a second bowl and **panko** in a third bowl; season each with **salt** and **pepper**. Dredge **pork chops** in flour (evenly coat in flour), then dip in egg, turning to coat. Remove pork from egg, letting excess drip back into bowl and dip in panko, pressing to help breading adhere. Transfer to a plate.



### 5. Pan-fry pork chops

Heat **¼ inch oil** in a large skillet over medium-high until shimmering (should sizzle vigorously when a pinch of flour is added). Add **pork chops** and fry until golden-brown and cooked through, 5-8 minutes, turning once halfway through. Transfer to a paper towel-lined plate and sprinkle lightly with **salt**.



### 6. Finish & serve

Trim ends from **scallions**, then thinly slice. Add **half of the scallions** to **rice** and stir to combine. Add **remaining scallions** to **cucumber-celery pickles** and stir to combine. Serve **crispy pork chops** with **rice** and **pickles** alongside, with **pickling liquid** for drizzling over. Enjoy!