

MARLEY SPOON



Crispy Pork Cutlet

with Corn & Snap Pea Sauté



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 boneless pork chops
- garlic (use 1 large clove)
- 1 oz scallions
- 4 oz snap peas
- 2 pkts Dijon mustard
- 1 pkt sour cream ³
- 1 oz panko ²
- 5 oz corn
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & pepper
- 1 large large egg ¹
- ¼ cup all-purpose flour ²

Tools

- meat mallet (or heavy skillet)
- large heavy skillet (preferably cast-iron)
- medium saucepan

Allergens

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

Nutrition per serving

Calories 970kcal, Fat 57g, Carbs 54g, Protein 62g



1. Prep pork chops

Pat **pork chops** dry and trim any excess fat to ¼-inch, if necessary. Place pork chops between sheets of plastic wrap, and use a meat mallet (or heavy skillet) to pound pork to an even ¼-inch thickness.



2. Prep vegetables

Peel and 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 **½ teaspoon mustard**, **¼ teaspoon of the chopped garlic**, and **1 teaspoon of the scallions**. Whisk in **sour cream** and **1 tablespoon each of oil and water**. Season to taste with **salt** and **pepper**.



4. Bread pork chops

In a shallow bowl, beat **1 large egg** and **remaining mustard**. Place **¼ cup flour** in a shallow bowl, season with **salt** and **pepper**. Coat **pork chops** 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 chops

In a large heavy skillet (preferably cast-iron), heat **¼ inch oil** over medium-high until shimmering. Add **pork chops** and cook until golden brown and cooked through, 3-4 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 until fragrant, 1 minute. Add **corn, snap peas**, and **a generous pinch each of salt and pepper**. Cook, stirring, until tender, 3-4 minutes. Add **spinach**; stir until wilted, 2 minutes. Serve **pork chops** topped with **scallion sauce** and **veggies** alongside. Enjoy!