

DINNERLY



Crispy PORK Schnitzel with Cucumber Salad

& Tangy Mustard Sauce



20-30min



2 Servings

Schnitzel—it's what's for dinner. We thinly pound juicy pork, then bread and fry them to golden crispiness. A tangy mustard sauce is the perfect dipper! Newbie to pan-frying? We've got a step 6 for that. Now, we're just trying to lower the difficulty level of our lives. We've got you covered!

WHAT WE SEND

- 1 cucumber
- 1 medium onion
- 10 oz pkg pork tenderloin
- 2 oz panko ^{1,6}
- ¼ oz pkt Dijon mustard ¹⁷
- 2 pkts sour cream ⁷

WHAT YOU NEED

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

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

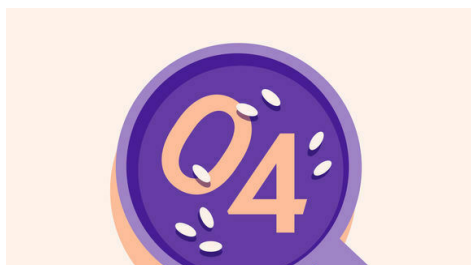
NUTRITION PER SERVING

Calories 690kcal, Fat 48g, Carbs 32g, Protein 37g



1. Make cucumber salad

Trim **cucumber**, then peel and halve lengthwise. Scoop out seeds, then thinly slice crosswise. Finely chop **1 tablespoon onion**. In a medium bowl, whisk to combine **chopped onions, 2 teaspoons vinegar, ¼ teaspoon sugar, and a pinch of salt**. Whisk in **1 tablespoon oil**. Add cucumbers to bowl, stirring to coat. Let stand at room temperature until step 5.



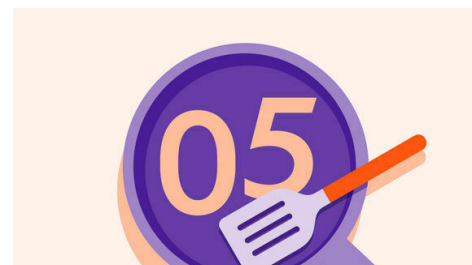
4. Shallow fry pork

Heat **¼ inch oil** in a large heavy skillet (preferably cast-iron) over medium-high. Once **oil** is hot (it should sizzle vigorously when a pinch of panko is added), add **pork** and cook, turning once, until golden, crisp all over, and cooked through (reduce heat if browning too quickly), 3–5 minutes per side. Transfer to a paper towel-lined plate. Season with **salt**.



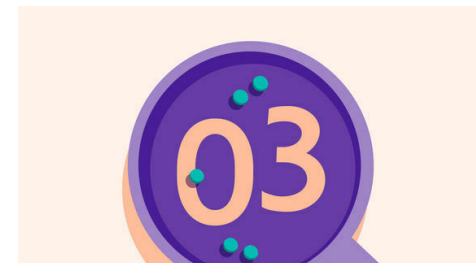
2. Pound & season pork

Slice each piece of **pork** horizontally (parallel to cutting board) almost completely in half. Open up like a book; using a meat mallet (or heavy skillet), pound to an even ⅛-inch thickness. Season all over with **salt** and **pepper**.



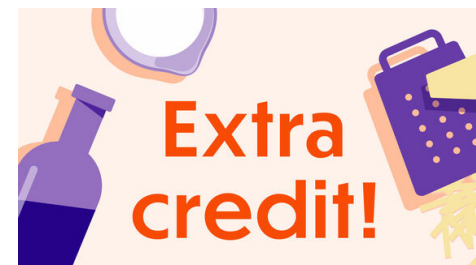
5. Make sauce & serve

In a small bowl, whisk to combine **mustard, all of the sour cream, 1 teaspoon oil, and 2 teaspoons water**. Season to taste with **salt** and **pepper**. Serve **pork** with **cucumber salad** and **tangy mustard sauce** on the side for dipping. Enjoy!



3. Bread pork

Dust each piece of **pork** with **flour**. In a shallow bowl, beat **1 large egg** with a **pinch each of salt and pepper**. Transfer **panko** to a separate shallow bowl. Dip pork into egg mixture, letting excess drip back into the bowl. Press pork into panko, flipping to coat all over and pressing to help breading adhere; tap off any excess.



6. How to: Shallow Fry!

We have some quick tricks for the perfect crunch. Make sure your oil is hot: it should reach 350°F with an oil thermometer. If you drop a pinch of panko into the oil, it sizzles vigorously. When working in batches, always make sure your oil comes back up to temperature between batches (if it's browning too quickly, reduce the heat). If too low, the pork will turn out oily instead of crispy.