

MARLEY SPOON



Crispy Pork Schnitzel

with Warm German Potato-Cabbage Salad



30min



2 Servings

It turns out that the residents of more than 36 countries across the globe enjoy some form of schnitzel, meaning a thinly pounded piece of meat, coated in breadcrumbs and pan-fried to crisp, golden perfection. We serve a classic Austrian version, made with pork chops and served with a warm, vinegary German-style potato salad, tossed with sautéed cabbage and much like the original, also includes plenty of crisp bacon.

What we send

- 1 lb russet potatoes
- 2 oz panko ²
- 12 oz pork cutlets
- 12 oz savoy cabbage
- garlic
- 4 oz thick-cut bacon
- 1 oz whole-grain mustard
- ¼ oz fresh chives

What you need

- kosher salt & ground pepper
- 1 large egg ¹
- all-purpose flour ²
- butter ³
- apple cider vinegar (or white wine vinegar)
- olive oil

Tools

- medium saucepan
- meat mallet (or heavy skillet)
- medium skillet

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 940kcal, Fat 60g, Carbs 78g, Protein 23g



1. Boil potatoes

Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan with **1 tablespoon salt**. Add enough cold water to cover by 1 inch. Bring to a boil over high heat. Cook until tender when pierced with a knife, 10-12 minutes. Reserve **½ cup cooking water**, then drain potatoes and reserve for step 5.



4. Cook cabbage & bacon

Remove core from **cabbage**, then cut one half into 2-inch pieces (save rest); separate leaves. Thinly slice **1 large garlic clove**. Cut **bacon** into 1-inch pieces. Place bacon and **1 tablespoon butter** into a medium skillet. Cook over medium-high heat until crisp, 5-6 minutes. Transfer bacon to a plate, leaving fat in the skillet. Stir garlic and cabbage into skillet over medium-high heat.



2. Set up breadng station

Meanwhile, whisk to combine **1 large egg** and **1 tablespoon water** in a shallow baking dish or bowl; season with **salt** and **pepper**. Place **panko** in a second shallow baking dish or bowl; season with **salt** and **pepper**.



5. Finish cabbage & potatoes

Add **reserved cooking water** to same skillet; cover and cook over medium heat until **cabbage** is wilted, 7-10 minutes. Stir in **mustard**, **potatoes**, and **1 tablespoon vinegar**. Season with **salt** and **pepper**; transfer to a bowl. Chop **2 tablespoons chives**; add to cabbage and potatoes, stirring to combine. Wipe out skillet.



3. Prep & bread pork

Pat **pork** dry, then use a meat mallet (or heavy skillet) to pound to an even ½-inch thickness. Dust each piece of **pork** with **flour**, then dip in **egg mixture**, letting excess egg drip back into bowl. Press both sides into **panko** so crumbs adhere. Set cutlets aside until step 6.



6. Pan-fry pork & serve

Heat **¼ inch oil** in same skillet over medium-high until shimmering. Add **pork** and cook until golden brown, crispy, and cooked through to medium, 3-4 minutes per side (reduce heat if browning too quickly). Stir **bacon** into **potatoes and cabbage**. Serve **pork schnitzel** with **warm potato-cabbage salad** alongside. Enjoy!