

# 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 pork cutlets
- garlic
- scallions
- 6 oz snap peas
- 2 pkts Dijon mustard
- 1 oz sour cream <sup>3</sup>
- 2 oz panko <sup>2</sup>
- 5 oz corn
- 3 oz baby spinach

## What you need

- olive oil
- kosher salt & ground pepper
- 1 large egg <sup>1</sup>
- ¼ c all-purpose flour <sup>2</sup>

## 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 930kcal, Fat 59g, Carbs 58g, Protein 50g



### 1. Prep pork

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



### 2. Prep vegetables

Finely chop **1 teaspoon garlic**. Trim **scallions**, then finely chop about ¼ cup. Trim stem ends from **snap peas**, then slice crosswise into thirds.



### 3. Make scallion sauce

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



### 4. Bread pork

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** 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

Heat **¼ inch oil** in a large heavy skillet (preferably cast-iron) over medium-high until shimmering. Add **pork** (should sizzle vigorously) 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 sliced scallions**. Cook, stirring, until fragrant, 1 minute. Add **corn, snap peas**, and **a pinch each of salt and pepper**. Cook, stirring, until tender, 3-4 minutes. Add **spinach**; stir until wilted, about 2 minutes. Serve **pork** topped with **scallion sauce** and **veggies** alongside. Enjoy!