



Pork Schnitzel

with Warm Potato Salad & Snap Peas



20-30min



2 Servings

Schnitzel is a beloved food worldwide. Over 36 countries across the globe enjoy a dish similar to this one, though all have different names, each is made with thinly pounded meat coated in breadcrumbs and pan-fried to crispy perfection.

What we send

- garlic
- boneless pork loin chops
- Yukon gold potatoes
- dill
- red onion
- sugar snap peas

What you need

- 1 large egg
- apple cider vinegar
- kosher salt & ground pepper
- olive oil

Tools

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 890.0kcal, Fat 53.0g, Proteins 46.0g, Carbs 59.0g



1. Cook potatoes

Peel **potatoes**, then cut into 1-inch pieces. Place in a medium saucepan, along with **2 teaspoons salt** and enough water to cover by 1 inch. Cover and bring to a boil over high heat, then uncover and cook until just tender when pierced with a fork, about 8 minutes. Drain, and return to saucepan. Set aside until step 4.



4. Make dressing

Heat **3 tablespoons oil** in a medium skillet over medium-high. Add **sliced onion rings** and **chopped garlic**. Cook, stirring, until fragrant and lightly golden, 1-2 minutes. Stir **1½ tablespoons vinegar** into skillet. Pour **dressing** over **potatoes**. Add the **dill** and stir to combine. Season to taste with **salt** and **pepper**. Drizzle with **2 teaspoons oil**.



2. Prep ingredients

Slice **snap peas** on an angle into ½-inch strips. Peel and finely chop **¼ teaspoon garlic**. Peel and thinly slice **¾ cup onion rings**. Finely chop **half of the dill fronds and tender stems** together.



5. Cook snap peas

In same skillet over medium-high, add **snap peas** and cook, stirring, until bright green, about 30 seconds. Transfer to a bowl and cover to keep warm. Wipe out skillet.



3. Coat pork

Pat **pork** dry and trim any excess fat, if necessary, then pound to an even ¼-inch thickness with a mallet or heavy skillet. In a shallow bowl, beat **1 egg** with **¼ teaspoon salt** and **several grinds of pepper**. Add **panko** to a separate shallow bowl. Dip pork into egg, shaking off any excess. Press into panko to coat all over, tapping off excess.



6. Cook pork & serve

Heat **⅜-inch oil** in same skillet over medium-high. When oil is hot (it should sizzle vigorously when pork is added), add **pork** and cook, turning once, until golden and crisp all over (lower heat if browning too quickly), 3-4 minutes per side. Transfer to a paper towel-lined plate. Serve **pork** with **potatoes** and **snap peas** alongside. Enjoy!