



## Crispy Pork Cutlets

with Rice and Quick-Pickled Cucumbers



30-40min



2 Servings

Crispy, thin, pan-fried pork cutlets are a nice deviation from the more-standard chicken cutlets, and just as easy to make! We serve them alongside a bed of sticky sushi rice, and crunchy, zesty cucumber and celery pickles. Drizzle some of the pickling liquid over the rice and pork for a delicious, sweet-sour punch.



## What we send

- cucumbers
- sushi rice
- boneless pork loin chops
- scallions
- Dijon mustard <sup>17</sup>
- celery
- rice vinegar

## What you need

- 1 large egg <sup>3</sup>
- all-purpose flour <sup>1</sup>
- kosher salt & ground pepper
- sugar

## Tools

- fine-mesh sieve
- large skillet
- meat mallet (or heavy skillet)
- small saucepan

**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

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

## Nutrition per serving

Calories 970kcal, Fat 42g, Carbs 94g, Proteins 48g



### 1. Make rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a small saucepan along with **1 ¼ cups water** and **½ teaspoon salt** and bring to a boil. Cover and cook over low until rice is tender and water is absorbed, about 15 minutes. Cover to keep warm.



### 4. Bread pork chops

In a large bowl, whisk together **1 large egg** and **Dijon mustard**. Place **¼ cup flour** in a second bowl, and **panko** in a third bowl. Season each bowl with **a pinch each salt and pepper**. Coat each **pork chop** in flour, then egg. Remove pork from egg, letting excess egg drip back into bowl, then dip in panko, pressing to help panko adhere. Transfer to a plate.



### 2. Make pickles

In a medium bowl, whisk together **rice vinegar**, **1 teaspoon sugar**, **¼ teaspoon salt**, and **a few grinds pepper**. Trim ends from **celery** and **cucumbers**, then thinly slice. Add to **pickling liquid** in bowl and toss to combine.



### 5. Brown pork chops

Heat **¼ inch oil** in a large skillet over medium-high until shimmering. Add **pork chops** and fry until golden-brown and cooked through, 5-8 minutes, turning once halfway through. Transfer to a paper towel-lined plate and sprinkle lightly with **salt**.



### 3. Prep pork chops

Trim any excess fat from **pork**. Working one at a time, place a piece of pork between 2 layers of plastic wrap, and, using a meat mallet or heavy skillet, pound to an even ¼-inch thickness.



### 6. Finish & serve

Trim ends from **scallions**, then thinly slice; add half of the scallions to **rice** and stir to combine. Add **remaining scallions to cucumber-celery pickles**. Serve **crispy pork chops** with **rice**, **pickles**, and **pickling liquid** for drizzling over. Enjoy!