



Crispy Pork Cutlets

with Rice and Quick-Pickled Cucumbers



30-40min



4 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

- Dijon mustard ¹⁷
- boneless pork loin chops
- scallions
- rice vinegar
- celery
- cucumbers
- sushi rice

What you need

- 1 large egg ³
- all-purpose flour ¹
- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- large skillet
- meat mallet (or heavy skillet)
- medium 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 800kcal, Fat 28g, Carbs 83g, Proteins 46g



1. Make rice

Rinse **rice** in a fine-mesh sieve until the water runs clear. Add to a medium saucepan along with **2 cups water** and **1 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. Set up breadng station

In a large bowl, whisk together **2 large eggs** and **Dijon mustard**. Place **½ 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**, **2 teaspoons sugar**, **½ 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** to skillet, in batches if necessary, 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 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!