



PICKY EATER PROOF

Crispy Pork Cutlet

with Corn & Snap Pea Sauté



30-40min



4 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. Cook, relax, and enjoy!

What we send

- Dijon mustard ¹⁷
- scallions
- garlic
- baby spinach
- boneless pork loin chops
- ears of corn
- snap peas

What you need

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

Tools

- 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 740kcal, Fat 37g, Carbs 54g, Proteins 47g



1. Prep pork chops

Pat **pork chops** dry and trim any excess fat to ¼-inch, if necessary. Place pork chops between sheets of plastic wrap, and using a meat mallet or heavy skillet, pound pork chops to an even ¼-inch thickness.



4. Bread pork chops

In a shallow bowl, beat **2 large eggs** with **remaining mustard**. Place **⅓ cup flour** in a shallow bowl, season with **salt** and **pepper**. Coat **pork chops** in flour, then egg. Discard flour, then add **panko** to bowl; season with **a pinch each salt and pepper**. Let excess egg drip off pork back into bowl; dip pork in panko, press to help panko adhere. Transfer to a plate.



2. Prep vegetables

Peel and finely chop **2 teaspoons garlic**. Trim ends from **scallions**, then finely chop. Trim stem ends from **snap peas**, then slice crosswise into thirds. Shuck **corn**, remove any strings, then cut kernels from cob.



5. Cook pork chops

In a large, heavy skillet, heat **¼ inch oil** over medium-high until shimmering. Add **pork chops**, in batches if necessary, and cook until golden brown and cooked through, 3-4 minutes per side. Transfer to a paper towel-lined plate. Sprinkle with **salt**.



3. Make scallion sauce

In a medium bowl, combine **½ teaspoon of the chopped garlic**, **2 teaspoons of the scallions**, and **1 teaspoon of the mustard**. Whisk in **all of the sour cream** and **2 tablespoons each oil and water**. Season to taste with **salt** and **pepper**.



6. Cook veggies & serve

Heat **1½ tablespoons oil** in a large saucepan over medium-high. Add **remaining garlic** and **scallions**. Cook until fragrant, 1 minute. Add **corn**, **snap peas**, **a generous pinch each salt and pepper**. Cook, stirring, until tender, 5-6 minutes. Add **spinach**; stir until wilted, 2 minutes. Serve **pork chops** topped with **scallion sauce** and **veggies** alongside. Enjoy!