



DINNERLY



Breaded Pork Cutlets with Warm Potato Salad & Green Beans

 30-40min  2 Servings

Put down the pillow because we don't want you to sleep on this weeknight stunner. It's got a little bit of everything. Crispy, juicy pork. Warm potato salad with German flair. Charred, crunchy green beans. We can't say no. And, neither should you. We've got you covered!

WHAT WE SEND

- yukon gold potatoes
- panko breadcrumbs ^{1,6}
- scallions
- green beans
- whole-grain mustard ¹⁷
- pork tenderloin

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar ¹⁷

TOOLS

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

ALLERGENS

Wheat (1), Soy (6), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

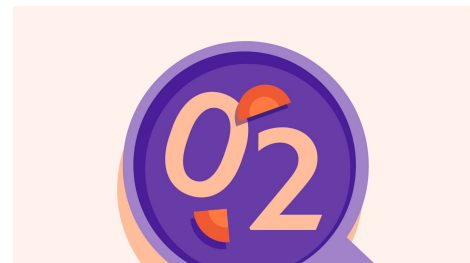
NUTRITION PER SERVING

Calories 710kcal, Fat 31g, Carbs 69g, Proteins 39g



1. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a medium saucepan, along with **1 tablespoon salt** and enough water to cover by 1 inch. Cover and bring to a boil over high, then uncover and cook until easily pierced with a fork, 5–8 minutes. Drain potatoes and set aside.



2. Prep ingredients

Meanwhile, trim and discard ends from **scallions** and thinly slice. Trim stem ends from **green beans**. Whisk **1 egg** in a shallow bowl. Place **panko** in a shallow baking dish. Season each with **salt** and **pepper**. In a large bowl, whisk **mustard**, **2 tablespoons vinegar**, **1 teaspoon sugar**, **half of the scallions**, and **2 tablespoons oil**; season with **salt** and **pepper**.



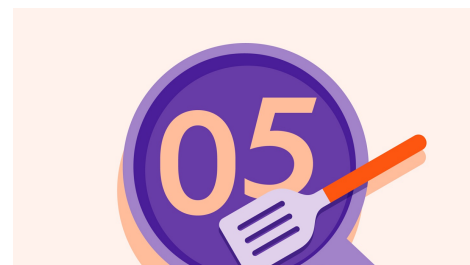
3. Bread pork cutlets

Cut each piece of **pork tenderloin** horizontally, almost completely in half. Open each up like a book, then pound into very thin cutlets, about 1/8-inch thick; season all over with **salt** and **pepper**. Dip each cutlet into **egg**, turning to coat; let excess egg drip back into bowl. Dredge in **panko**, pressing to help crumbs adhere. Transfer pork cutlets to a plate.



4. Cook green beans

Heat **2 teaspoons oil** in a large skillet over high. Add **green beans** and cook, covered, stirring occasionally, until blistered in spots and crisp tender (reduce heat if browning too quickly), 3–5 minutes. Transfer to a bowl, season with **a pinch each salt and pepper**, and cover to keep warm. Wipe out skillet.



5. Cook cutlets & serve

Heat **1/2 inch oil** in same skillet over medium-high. Add **pork cutlets** and cook until golden-brown and just cooked through, about 3 minutes per side. Transfer to a paper towel-lined plate; season with **salt**. Add **potatoes** to bowl with **dressing**, tossing to coat. Serve **pork cutlets** with **potato salad** and **green beans** alongside. Garnish with **remaining scallions**. Enjoy!



6. Did you know??

Are you a potato salad connoisseur? Then you know dressing makes all the difference. For this vinegar-based salad, toss the potatoes while they're still warm to ensure they absorb all that delicious flavor. Alternatively, if you use a creamy mayo-based dressing, let the potatoes cool for at least 30 minutes to ensure the mayo doesn't become oily.