



# DINNERLY



## Breaded Pork Cutlets with Warm Potato Salad & Green Beans

 30-40min  4 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

- green beans
- pork tenderloin
- whole-grain mustard <sup>17</sup>
- scallions
- yukon gold potatoes
- panko breadcrumbs <sup>16</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- sugar
- white wine vinegar <sup>17</sup>

## TOOLS

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

## 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 670kcal, Fat 26g, Carbs 69g, Proteins 39g



### 1. Boil potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Transfer to a large saucepan, along with **2 tablespoons 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 **2 eggs** in a shallow bowl. Place **all of the panko** in a shallow baking dish. Season each with **salt** and **pepper**. In a large bowl, whisk **mustard**, **3 tablespoons vinegar**, **1 teaspoon sugar**, **half of the scallions**, and **¼ cup oil**; season with **salt** and \_\_p...



### 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 ⅛-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 **1 tablespoon 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), about 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 **¼ 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.