



CRISPY PORK MILANESE

with Cheesy Potatoes and Blistered Tomatoes



HELLO
PANKO BREADCRUMBS
 These flaky Japanese-style breadcrumbs give pork cutlets an irresistibly light and airy crunch.

PREP: 10 MIN | TOTAL: 40 MIN | CALORIES: 860



Yukon Gold Potatoes



Grape Tomatoes



Panko Breadcrumbs
 (Contains: Wheat)



Pork Cutlets



Sour Cream
 (Contains: Milk)



Parmesan Cheese
 (Contains: Milk)



Garlic



Basil



Tuscan Heat Spice



Eggs
 (Contains: Eggs)



Mozzarella Cheese
 (Contains: Milk)

START STRONG

Keep a close eye on your cutlets! While frying, lower and raise the heat as needed to get a perfect golden-brown color on all sides.

BUST OUT

- Medium pot
- Paper towels
- Large pan
- Strainer
- Vegetable oil (1 tsp | 1 tsp, plus more for frying)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Potato masher

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Garlic 2 Cloves | 2 Cloves
- Grape Tomatoes 4 oz | 8 oz
- Basil ½ oz | ½ oz
- Eggs 2 | 4
- Panko Breadcrumbs ½ Cup | 1 Cup
- Tuscan Heat Spice 1 TBSP | 1 TBSP
- Pork Cutlets* 12 oz | 24 oz
- Mozzarella Cheese ½ Cup | ½ Cup
- Sour Cream 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ¼ Cup

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 COOK POTATOES AND PREP

Wash and dry all produce. Cut potatoes into 1-inch cubes. Place in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until tender, about 15 minutes. Meanwhile, thinly slice garlic. Halve tomatoes. Pick half the basil leaves from stems and chop (save the rest for garnish).



4 MASH POTATOES

Once potatoes are tender, reserve ½ cup cooking water, then drain and return potatoes to empty pot. Add mozzarella, sour cream, 2 TBSP butter, and 2 TBSP cooking water. Mash until smooth. Add more cooking water, 1 TBSP at a time, if needed to create a creamy consistency. Season with salt and pepper.



2 BREAD PORK

Crack eggs into a shallow dish and beat until whites and yolks are combined. Season with salt and pepper. Combine panko and Tuscan Heat Spice on a plate. Season with salt and pepper. Pat pork dry with paper towels. Working one piece at a time, dip pork into eggs, shaking off excess, then into panko, flipping to coat and pressing to adhere. Transfer to a clean plate.



5 SOFTEN TOMATOES

Carefully pour out oil from pan used for pork, then heat pan over medium heat. Add garlic and a drizzle of oil. Cook until fragrant, about 30 seconds. Add tomatoes and cook, stirring often, until they burst, 3-4 minutes. Season with salt and pepper, then stir in chopped basil. TIP: If the tomatoes won't soften, poke them with a wooden spoon to break them up.



3 FRY PORK

Heat a ¼-inch layer of oil in a large pan over high heat (we used nonstick). Once very hot, add pork. Cook until browned and cooked through, 2-3 minutes per side. (TIP: Lower heat if panko browns too quickly.) Transfer to a paper-towel-lined plate. Season with salt.



6 FINISH AND SERVE

Divide pork and potatoes between plates. Sprinkle Parmesan over potatoes. Top pork with tomatoes. Tear remaining basil leaves into rough pieces and scatter over top.

HERBY HELPER

Fresh basil adds a clean, bright flavor to your finished dish!

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