



# CRISPY PORK MILANESE

with Cheesy Potatoes and Blistered Tomatoes



**HELLO**  
**PORK MILANESE**  
 Italian-style cutlets in a breadcrumb coating that's fried until gorgeously golden

**PREP: 10 MIN** | **TOTAL: 40 MIN** | **CALORIES: 820**



Yukon Gold Potatoes



Sour Cream  
 (Contains: Milk)



Tuscan Heat Spice



Grape Tomatoes



Mozzarella Cheese  
 (Contains: Milk)



Garlic



Parsley



Panko Breadcrumbs  
 (Contains: Wheat)



Pork Cutlets



Parmesan Cheese  
 (Contains: Milk)

## START STRONG

I dip, you dip, we dip! Let kids help with coating the pork in step 2. They can also pick the parsley, mash the potatoes, and plate the finished dish.

## BUST OUT

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

## INGREDIENTS

Ingredient 4-person

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

## 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 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 **parsley 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**, **3 TBSP butter**, and remaining **sour cream**. Mash until smooth. Add cooking water, 1 TBSP at a time, if needed to create a creamy consistency. Season with **salt and pepper**.



## 2 COAT PORK

Pat **pork** dry with paper towels. Season with **salt and pepper**. Combine **panko** and **Tuscan Heat Spice** on a plate. Season with salt and pepper. Evenly brush pork with up to half the **sour cream**. Working one piece at a time, dip pork into panko mixture, coating all over and pressing to adhere.



## 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** to pan and cook, stirring often, until they burst, 3-4 minutes. Season with **salt and pepper**, then stir in **chopped parsley**. **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 **4 pieces pork** to pan. Cook until golden brown, 2-3 minutes per side. (**TIP:** Lower heat if panko browns too quickly.) Transfer to a paper-towel-lined plate. Season with **salt**. Repeat with remaining pork.



## 6 FINISH AND SERVE

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

## FRESH TALK

Do you think tomatoes are a vegetable or a fruit?

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