



JAPANESE-STYLE PANKO PORK CUTLETS

with Sesame Cucumber Salad and Jasmine Rice



HELLO PANKO PORK

Inspired by Japanese katsu, thin-cut chops are given crispy crumbs and a savory soy-based sauce.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 860**



Jasmine Rice



Pork Cutlets



Persian Cucumbers



Sesame Oil



Sesame Seeds



Ketchup



Soy Sauce
(Contains: Soy)



Panko Bread crumbs
(Contains: Wheat)



Sour Cream
(Contains: Milk)



Scallions



White Wine Vinegar



Hoisin Sauce
(Contains: Soy)



Garlic Powder

START STRONG

This meal is perfect for making with your littlest sous chefs: kids can help with coating the pork, tossing the salad, mixing the sauce, and plating the finished dish.

BUST OUT

- Small pot
- Paper towels
- Large pan
- Medium bowl
- Oil (4 TBSP)
- Sugar (2 tsp)
- Small bowl

INGREDIENTS

Ingredient 4-person

- Jasmine Rice 1 Cup
- Panko Breadcrumbs 1 Cup
- Pork Cutlets 24 oz
- Sour Cream 4 TBSP
- Persian Cucumbers 6
- Scallions 4
- Sesame Oil 2 TBSP
- Sesame Seeds 2 TBSP
- White Wine Vinegar 5 tsp
- Hoisin Sauce 4 TBSP
- Garlic Powder 2 tsp
- Ketchup 4 TBSP
- Soy Sauce 4 tsp

HELLO WINE



PAIR WITH

Remarquable Lirac Rouge, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 COOK RICE

Place **rice**, **1½ cups water**, and a pinch of **salt** in a small pot. Cover and bring to a boil, then lower heat and reduce to a gentle simmer. Cook until tender, about 15 minutes. Keep covered off heat until meal is ready.



4 TOSS CUCUMBERS

Wash and dry all produce. Slice **cucumbers** into thin rounds. Trim, then thinly slice **scallions**, keeping greens and whites separate. Toss together cucumbers, **sesame oil**, scallion whites, half the **sesame seeds**, **vinegar**, **2 tsp sugar**, and a large pinch of **salt** in a medium bowl.



2 CRUST PORK

Meanwhile, place **panko** on a plate. Pat **pork** dry with a paper towel, then season all over with **salt** and **pepper**. Brush evenly with **sour cream**. Dip pork one piece at a time into panko, flipping to coat and pressing to adhere.



5 MAKE SAUCE

Mix together **hoisin sauce**, **garlic powder**, **ketchup**, and **4 tsp soy sauce** (we sent more) in a small bowl, stirring until thoroughly combined.



3 COOK PORK

Heat a ¼-inch layer of **oil** in a large pan over high heat (use a nonstick pan if you have one). Add half the **pork** to pan and cook until panko is golden brown and crisp, about 3 minutes per side. Transfer to a paper-towel-lined plate and set aside. Repeat with remaining pork.

TIP: Add more oil if pan is dry after first batch.



6 PLATE AND SERVE

Slice **pork** into strips. Divide **rice** and **cucumbers** between plates, then arrange pork on top of rice. Drizzle pork with **sauce**. Sprinkle with **scallion greens** and remaining **sesame seeds**.

FRESH TALK

What is one interesting thing you learned this week?

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