



# PANKO PORK CUTLETS WITH APPLE SLAW

served with Scallion Rice & Sriracha Crema

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



½ Cup | 1 Cup  
Jasmine Rice



1 | 1  
Apple



4 oz | 8 oz  
Coleslaw Mix



1.5 oz | 3 oz  
Sesame Dressing  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Sriracha



4 TBSP | 8 TBSP  
Sour Cream  
Contains: Milk



12 oz | 24 oz  
Pork Cutlets

## HELLO

### APPLE SLAW

Crisp apple slices add sweet contrast to cabbage, carrots, and scallions.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810





## ALLIUM-AZING

When cooking with scallions, make it a habit to separate the white portion from the green. The white parts take better to cooking, while the crunch and vibrant color of raw greens make them perfect for amping up the slaw.

## BUST OUT

- Small pot
- Small bowl
- 2 Medium bowls
- Paper towels
- Zip-close bag
- Large pan
- Kosher salt
- Black pepper
- Vegetable oil (1 tsp + more for frying)
- Butter (1 TBSP | 2 TBSP)  
Contains: Milk

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\* Pork is fully cooked when internal temperature reaches 145°.



### 1 COOK RICE

- **Wash and dry all produce.**
- Trim and thinly slice **scallions**, separating whites from greens.
- Heat a drizzle of **oil** in a small pot over medium-high heat. Add **scallion whites**; cook, stirring, until fragrant, 1 minute.
- Add **rice**,  $\frac{3}{4}$  **cup water**, and a pinch of **salt**. Bring to a boil, then cover and reduce heat to low. Cook until tender, 15-18 minutes. Keep covered off heat until ready to serve.
- **4 SERVINGS: Use 1½ cups water.**



### 4 COAT PORK

- Pat **pork\*** dry with paper towels.
- Place **panko** in a zip-close bag and season generously with **salt** (we used 1 tsp kosher salt) and **pepper**.
- Place remaining **sour cream** in a second medium bowl, then add pork and turn to thoroughly coat.
- Add coated pork to bag with seasoned panko and seal to close. Shake until pork is evenly coated.
- **4 SERVINGS: Use 2 tsp kosher salt.**
- **TIP: You may need to move around cutlets in bag, pressing with your hands, to spread out panko and make it stick.**



### 2 MAKE SRIRACHA CREMA

- While rice cooks, in a small bowl, combine half the **sour cream** (you'll use the rest later) with **sriracha** to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



### 5 COOK PORK

- Heat a  $\frac{1}{4}$ -inch layer of **oil** in a large, preferably nonstick, pan over medium-high heat. Once oil is hot enough that a pinch of **panko** sizzles when added to the pan, add coated **pork** (discard any panko that doesn't stick).
- Cook until panko is browned and pork is cooked through, 2-3 minutes per side.
- Transfer to a paper-towel-lined plate. Season with **salt**.
- **TIP: Lower heat if panko begins to brown too quickly.**



### 3 MAKE SLAW

- Halve, core, and very thinly slice half the **apple**.
- Toss **apple slices** in a medium bowl with **coleslaw mix**, **scallion greens**, and **sesame dressing** (start with half the dressing, then taste and add more if desired) until coated. Season with **salt** and **pepper**.
- **4 SERVINGS: Slice whole apple.**
- **TIP: If you like, try cutting the apple slices into thin matchsticks.**



### 6 FINISH & SERVE

- Fluff **rice** with a fork; stir in **1 TBSP butter** and season with **salt**.
- Divide rice, **pork**, and **slaw** between plates. Drizzle pork with **sriracha crema** and serve.
- **4 SERVINGS: Use 2 TBSP butter.**
- **TIP: Try topping the pork with some of the apple slaw for a fresh and delicious bite!**