



PANKO PORK CUTLETS

with Hoisin Sriracha Sauce, Carrots, and Jasmine Rice



HELLO

PANKO CRUST

Japanese-style breadcrumbs give pork cutlets a crispy, golden-brown crust.

PREP: 10 MIN | **TOTAL: 45 MIN** | **CALORIES: 740**



Ginger



Lime



Sriracha



Jasmine Rice



Garlic Powder



Pork Cutlets



Carrots



Hoisin Sauce
(Contains: Soy, Wheat)



Sesame Oil



Panko Breadcrumbs
(Contains: Wheat)



Sesame Seeds



Sour Cream
(Contains: Milk)

START STRONG

Your oil should be hot (but not smoking) before adding the pork. If it's too cold, the meat will overcook before the crust is crisp. Test it out first by dropping in a breadcrumb—the oil should hiss.

BUST OUT

- Peeler
- Paper towels
- Small bowl
- Large pan
- Baking sheet
- Small pot
- Oil (1 tsp + more for frying)
- Butter (½ TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Ginger 1 Thumb | 1 Thumb
- Carrots 2 | 4
- Lime 1 | 1
- Hoisin Sauce 2 TBSP | 4 TBSP
- Sriracha 1 tsp | 1 tsp
- Sesame Oil ½ tsp | 1 TBSP
- Jasmine Rice ½ Cup | 1 Cup
- Panko Breadcrumbs ½ Cup | 1 Cup
- Garlic Powder 1 tsp | 1 tsp
- Sesame Seeds 1 TBSP | 1 TBSP
- Pork Cutlets 12 oz | 24 oz
- Sour Cream 2 TBSP | 4 TBSP

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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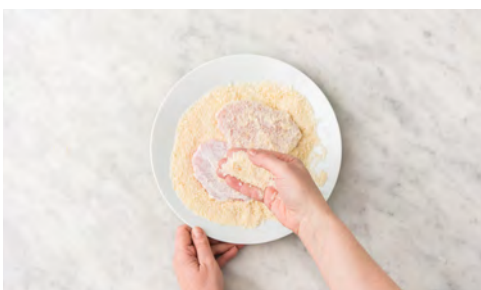


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1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to top position and preheat oven to 425 degrees. Peel ginger, then mince or grate until you have ½ TBSP. Peel carrots, then slice on a deep diagonal into ½-inch-thick spears. Halve lime.



4 BREAD PORK

Meanwhile, mix together panko, garlic powder, half the sesame seeds, and a large pinch of salt on a plate. Pat pork dry with a paper towel, then season all over with salt and pepper. Brush pork with sour cream, coating evenly. Working with one cutlet at a time, dip pork into panko mixture, coating all over and pressing to adhere. Set finished cutlets aside on another plate while you work with the rest.



2 MIX SAUCE AND ROAST CARROTS

In a small bowl, mix hoisin sauce, ½ tsp sriracha, 1½ tsp sesame oil, a squeeze of lime, and 1 TBSP water (we sent more sriracha and oil). Set aside. Toss carrots with a drizzle of vegetable oil on a baking sheet. Season with plenty of salt and pepper. Roast until tender, about 20 minutes, tossing halfway.



5 COOK PORK

Heat a ¼-inch layer of vegetable oil in a large, preferably nonstick pan over high heat. Once very hot, add pork and cook until crust is golden brown and meat is cooked through, 2-3 minutes per side. (TIP: Lower heat if crust browns too quickly.) Transfer to a paper-towel-lined plate and immediately season with salt.



3 COOK RICE

Melt ½ TBSP butter in a small pot over medium-high heat. Add minced ginger and cook, stirring, until fragrant, 1-2 minutes. Add ¾ cup water and a pinch of salt (about ¼ tsp). Bring to a boil, then stir in rice and return to a boil. Lower heat, reduce to a gentle simmer, and cover. Cook until tender, 15-20 minutes. Keep covered off heat.



6 FINISH AND SERVE

Fluff rice with a fork, then stir in a squeeze of lime juice. Season with salt and pepper. Divide rice, carrots, and pork between plates. Sprinkle with remaining sesame seeds. Drizzle sauce over pork or serve on the side. TIP: Drizzle remaining sriracha over for extra heat.

DELISH!

Crazy for crispy cutlets? Try this recipe again with thin-cut chicken.

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