Pork Schnitzel & Chive Sour Cream
with Prosciutto-Potato Salad & Roasted Romanesco

ORIGIN
Schnitzel is a traditional German dish where meat (typically pork) is pounded thin, breaded, and fried.

WHY WE LOVE THIS RECIPE
It showcases a classic pairing of crispy pork schnitzel and piquant potato salad—a beloved side authentic to German cuisine.

Ingredients

- 2 Boneless, Center-Cut Pork Chops
- 3 oz Prosciutto
- 1 Pasture-Raised Egg
- 3/4 lb Golden Potatoes
- 1 Apple
- 1 head Romanesco, White, or Multicolored Cauliflower
- 1 bunch Chives
- 1 bunch Parsley
- 1 Shallot
- 1 Tbsp Apple Cider Vinegar
- 1 1/4 cups Panko Breadcrumbs
- 2 Tbsp All-Purpose Flour
- 1 Tbsp Sugar
- 1 Tbsp Creamy Mustard Sauce
- 1/4 cup Sour Cream
- 2 Tbsp Dried Currants
1 Prepare the ingredients
- Place an oven rack in the center of the oven, then preheat to 450°F.
- Fill a medium pot ¾ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Quarter and core the apple; cut into 1/2-inch-wide wedges. Cut out and discard the core of the cauliflower; cut into small florets. Combine the sliced apple and cauliflower florets in a bowl.
- Medium dice the potatoes.
- Peel and thinly slice the shallot. Place in a bowl. Add the sugar, creamy mustard sauce, half the vinegar, and 2 teaspoons of olive oil; season with salt and pepper. Stir to combine.
- Stack the prosciutto (removing the plastic lining between the slices), then thinly slice.
- Finely chop the parsley leaves and stems.
- Thinly slice the chives; place in a bowl with the sour cream. Season with salt and pepper; stir to combine.

2 Roast the apple & cauliflower
- Place the prepared apple and cauliflower on a sheet pan. Drizzle with olive oil; season with salt and pepper. Toss to coat. Arrange in an even layer.
- Roast 22 to 24 minutes, or until browned and tender when pierced with a fork. Remove from the oven.
- Carefully top with the currants and remaining vinegar; toss to coat. Taste, then season with salt and pepper if desired.

3 Make the potato salad
- Meanwhile, add the diced potatoes to the pot of boiling water. Cook 13 to 15 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly. Transfer to the bowl of dressed shallot. Season with salt and pepper; stir to coat. Taste, then season with salt and pepper if desired.

4 Bread the pork
- Meanwhile, place the flour and breadcrumbs on two separate large plates; season each with salt and pepper.
- Crack the egg into a bowl; season with salt and pepper and beat until smooth.
- Pat the pork dry with paper towels. Place between two sheets of plastic wrap. With the bottom of a heavy pan (or a flat meat mallet), pound to a ¼-inch thickness. Discard the plastic wrap. Season with salt and pepper on both sides.
- Working one piece at a time, thoroughly coat the seasoned pork in the seasoned flour (tapping off any excess), then in the beaten egg (letting the excess drip off), then in the seasoned breadcrumbs (pressing to adhere). Transfer to a plate.

5 Cook the pork
- In a large pan (nonstick, if you have one), heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of flour sizzles immediately when added, add the breaded pork (tapping off any excess coating before adding). Cook 3 to 4 minutes per side (if the pan seems dry, add a drizzle of oil before flipping), or until golden brown and cooked through.*
- Transfer to a separate plate.
- Wipe out the pan.

6 Crisp the prosciutto & serve your dish
- In the same pan, heat a drizzle of olive oil on medium-high until hot.
- Add the sliced prosciutto. Cook, stirring frequently and breaking apart any clumps, 4 to 5 minutes, or until crispy. Turn off the heat.
- Serve the cooked pork with the potato salad and roasted apple and cauliflower on the side. Top the pork with the chive sour cream. Top the potato salad with the crisped prosciutto. Garnish with the chopped parsley. Enjoy!

*Nan instant-read thermometer should register 145°F.

NUTRITION PER SERVING (AS PREPARED)**
Calories: 970, Total Carbohydrates: 105g, Dietary Fiber: 14g, Added Sugars: 8g, Total Fat: 34g, Saturated Fat: 11g, Protein: 68g, Sodium: 2150mg.

**See full Nutrition Facts on your Current page in the Blue Apron app or at blueapron.com.
CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.
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