

Crispy Pork Schnitzel & Arugula Salad

with Roasted Potatoes, Snap Peas & Pancetta

4 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**
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Ingredients



4 Boneless, Center-Cut Pork Chops



1 ¼ cups Panko Breadcrumbs



2 oz Sliced Roasted Red Peppers



⅔ cup All-Purpose Flour



3 Tbsps Ranch Dressing



3 oz Diced Pancetta



1 ¼ lbs Potatoes



½ lb Sugar Snap Peas



¼ cup Buttermilk



1 Tbsp Southern Spice Blend¹



2 Pasture-Raised Eggs



4 oz Arugula



4 Scallions



½ cup Sour Cream

WHY WE LOVE THIS DISH

Schnitzel is a traditional German dish where meat is pounded thin, breaded, and fried. Here, we're showcasing the classic dish of crispy pork schnitzel served alongside a hearty roasted vegetable duo—tossed with rich bites of crispy pancetta for pleasant saltiness.



Serve with Blue Apron wine that has this symbol
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¹. Onion Powder, Garlic Powder, Ground Yellow Mustard, Smoked Paprika & Cayenne Pepper



"Alexa, find Blue Apron recipes."

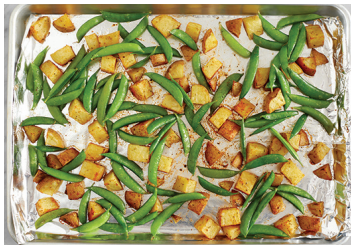
1 Prepare the ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Pull off and discard the tough string that runs the length of each **snap pea** pod; place in a bowl. Drizzle with **olive oil** and season with salt and pepper.
- Thinly slice the **scallions**, separating the white bottoms and hollow green tops.
- Roughly chop the **peppers**.
- In a bowl, combine the **sliced green tops of the scallions** and **sour cream**; season with salt and pepper.
- In a separate, large bowl, combine the **ranch dressing**, **sliced white bottoms of the scallions**, and **buttermilk**; season with salt and pepper.



2 Roast the potatoes & peas

- Line a sheet pan with foil.
- Transfer the **diced potatoes** to the foil. Drizzle with **olive oil** and season with salt, pepper, and the **spice blend**. Toss to coat and arrange in an even layer.
- Roast 18 minutes. Leaving the oven on, remove from the oven.
- Carefully add the **seasoned peas** in an even layer.
- Return to the oven and roast 3 to 4 minutes, or until the peas are bright green and the vegetables are tender when pierced with a fork.
- Transfer to a large bowl.



3 Cook the pancetta

- Meanwhile, in a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.



4 Bread the pork

- Meanwhile, place the **flour** and **breadcrumbs** on two separate large plates; season each with salt and pepper.
- Crack the **eggs** into a large 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 1/4-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 eggs** (letting the excess drip off), then in the **seasoned breadcrumbs** (pressing to adhere).
- Transfer to a separate plate.



5 Cook the pork

- In the pan of reserved fond, heat a thin layer of oil on medium-high.
- Once the oil is hot enough that a pinch of flour sizzles immediately when added, working in batches if necessary, 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 paper towel-lined plate.



6 Finish & serve your dish

- To the bowl of **roasted potatoes and peas**, add the **cooked pancetta** and toss to combine. Taste, then season with salt and pepper if desired.
- To the bowl of **buttermilk ranch dressing**, add the **arugula** and **chopped peppers**. Season with salt and pepper; toss to combine.
- Serve the **cooked pork** with the **arugula salad** and **finished potatoes and peas**. Top the pork with the **scallion sour cream**. Enjoy!



*The USDA recommends a minimum safe cooking temperature of 145°F for pork.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety
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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