



Crispy Pork Cutlet with Ancho Spiced Apples and Sweet Mashed Potatoes

Yield: 12 each entrée servings

Ingredients:

- 5 lbs [Reser's® Special Request™ Natural Yukon Mashed Potatoes](#) (71117.94501)
- 12 each 8 oz Pork loin chops
- 2 cups AP flour, seasoned
- 12 Eggs, beaten
- 2 cups Panko breadcrumbs, seasoned
- 6 cups Braised greens of choice
- 4 oz Butter, unsalted
- 2 tsp Ancho chile powder
- 5 lbs [Reser's® Mrs. Giles Spiced Apples](#) (72299.15870)

Directions:

1. Heat fryer oil to 350°F.
2. Pound pork loin chops to ½ inch thick and bread with seasoned flour, then beaten egg, then seasoned panko breadcrumbs and set aside.
3. Heat the Reser's® Special Request™ Natural Yukon Mashed Potatoes in hot water bath or steamer for 20 minutes, open and transfer to pan to keep warm.
4. In large sauté pan, melt the butter and Ancho chile powder.
5. Add the spiced apples and warm until heated through, transfer to a pan to keep warm.
6. Fry the pork chops until golden brown to 140°F internal temperature, about 2-3 minutes.
7. Plate 6 oz mashed sweet potatoes with fried pork chop, braised greens, and 4 oz Ancho spiced apples.