



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 $\frac{1}{2}$ 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.