

Pork Scallopini

Serves 6

The term scaloppini refers to thin slices of meat. In this recipe, I cut pork tenderloin into short pieces and then pound it thin with a mallet. I dredge it in flour, egg, and panko bread crumbs and then fry it. It is a quick meal that makes great



leftovers. Combine the meat with the Red Pepper sauce and some steamed broccoli for a colorful and tasty meal.

Ingredients:

- 2 lb. pork tenderloin
- 1 cup flour
- 2 eggs
- 1 cup panko bread crumbs
- 1 grind of sea salt
- 1 grind of fresh pepper
- 4 Tbsp. olive oil
- 4 Tbsp. butter

Equipment

- Mallet
- Tongs for handling pork during dredging

Pork Scallopini:

☑	Directions	Time (min)
	Prepare the ingredients for the Pepper Jelly Sauce but do not heat (see separate recipe)	10
	Trim silver skin and fat from the pieces of pork tenderloin	2
	Cut the tenderloin into pieces that are 3/4" thick. Pound with a mallet to 1/4" thickness. Repeat with all the pieces. Place on a plate and cover with plastic	4
	Place 1 cup flour in a shallow bowl	1
	One grind each of salt and pepper in the flour. Mix to combine.	1
	Break 2 eggs into another bowl and whisk	2
	Heat 4 Tbsp. olive oil and 4 Tbsp. butter in fry pan	1
	Using tongs, dredge one piece of pork in flour, then egg, then panko breadcrumbs	1
	Place in fry pan. Repeat to fill pan with pieces of pork .	4
	Fry until golden on one side then flip and fry until golden on both sides	4
	Transfer to a serving platter and place in a warming oven.	1
	Repeat with remaining pieces of pork.	8
	Prepare the red pepper sauce in the hot pan as directed	1
	Plate the pork, pour hot sauce over meat and then garnish with slices of scallion. Serve while hot.	1
	Total	41