



# Herby Pork Schnitzel & Mushroom Sauce

with Bacon Greens, Roast Sweet Potatoes & Salad

PUB BISTRO

Grab your Meal Kit with this symbol



Sweet Potato



Sliced Mushrooms



Gravy Granules



Light Cooking Cream



Chicken-Style Stock Powder



Herb Crumbing Mix



Pork Schnitzels



Baby Broccoli



Diced Bacon



Baby Spinach Leaves



Mustard Cider Dressing

Prep in: 35-45 mins  
Ready in: 45-55 mins

Eat Me Early

We've brought this pub classic straight to your kitchen, but made it just that much better! Pork schnitzels meet their match with all the best herbs in town and we've added diced bacon to your roasted greens because HelloFresh just does it better!

### Pantry items

Olive Oil, Plain Flour, Egg

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Oven tray lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
sweet potato	2	4
sliced mushrooms	1 medium packet	1 large packet
gravy granules	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
<b>plain flour*</b>	2 tbs	¼ cup
chicken-style stock powder	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
herb crumbing mix	1 medium packet	1 large packet
pork schnitzels	1 small packet	2 small packets OR 1 large packet
baby broccoli	1 bunch	2 bunches
diced bacon	1 packet (90g)	1 packet (180g)
baby spinach leaves	1 medium bag	1 large bag
mustard cider dressing	½ packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3236kJ (773Cal)	445kJ (106Cal)
Protein (g)	55.6g	7.6g
Fat, total (g)	30.4g	4.2g
- saturated (g)	12.5g	1.7g
Carbohydrate (g)	67.2g	9.2g
- sugars (g)	21.7g	3g
Sodium (mg)	2090mg	287mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager



## Roast the sweet potatoes

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **sweet potato** into bite-sized chunks.
- Place **sweet potato** on a lined oven tray.
- Drizzle with **olive oil**, season with **salt** and toss to coat. Roast until tender, **20-25 minutes**.



## Cook the bacon greens

- Trim **baby broccoli**.
- Wipe out frying pan and return pan to medium heat with a drizzle of **olive oil**. Add **diced bacon** and **baby broccoli** and cook, breaking up **bacon** with a spoon, until golden, **4-6 minutes**.
- In the **last minute** of cook time, add **baby spinach leaves** and toss until wilted.
- Transfer to a bowl. Toss with **mustard cider dressing (see ingredients)** and season to taste. Cover to keep warm.



## Cook the mushroom sauce

- While **sweet potato** is roasting, in a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Add **sliced mushrooms** and cook, tossing, until browned and softened, **8-10 minutes**.
- Add **gravy granules**, **light cooking cream** and a splash of **water** and cook, stirring, until the sauce is smooth and slightly thickened, **1-2 minutes**. Season to taste. Transfer to a medium bowl. Cover to keep warm.



## Cook the schnitzel

- Wipe out frying pan and return to medium-high heat with enough **olive oil** to cover the base.
- Cook **schnitzel** in batches, until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.



## Crumb the pork schnitzel

- While the mushrooms are cooking, combine the **plain flour** and the **chicken-style stock powder** in a shallow bowl.
- In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **herb crumbing mix**.
- Pull apart **pork schnitzels**. Dip **pork** into the **flour mixture**, followed by the **egg** and finally in the **herb crumbing mix**. Transfer to a plate.



## Serve up

- Divide the herby pork schnitzel, bacon greens and roast sweet potatoes between plates.
- Serve with the creamy mushroom sauce. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

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