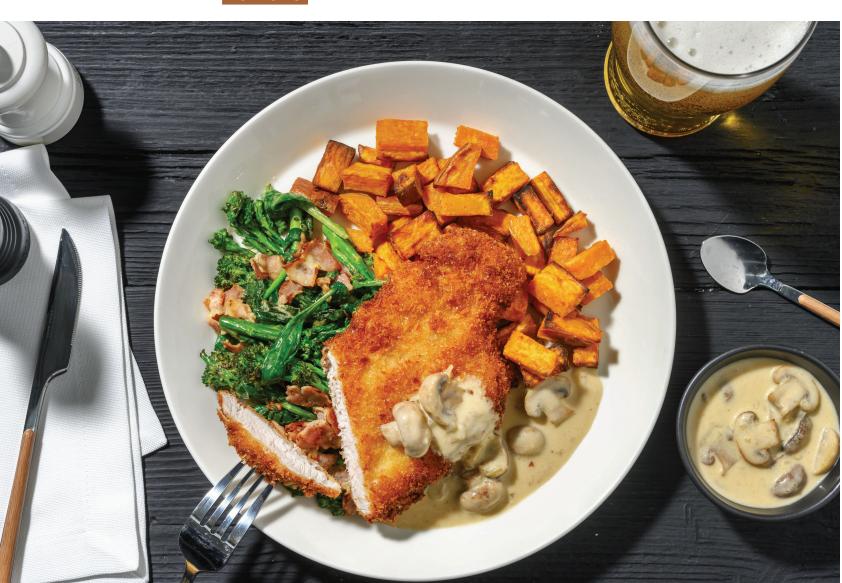


# Herby Pork Schnitzel & Mushroom Sauce with Bacon Greens, Roast Sweet Potatoes & Salad

PUB BISTRO



Grab your Meal Kit with this symbol







Sweet Potato



**Gravy Granules** 





**Light Cooking** 

Cream



Chicken-Style



Herb Crumbing

Stock Powder



Pork Schnitzels





Diced Bacon



**Baby Spinach** 





**Pantry items** 

Olive Oil, Plain Flour, Egg

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!

# 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  $\cdot$  Large frying pan

## Ingredients

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	2 People	4 People	
olive oil*	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	
plain flour*	2 tbs	1/4 cup	
chicken-style stock powder	1 medium sachet	1 large sachet	
egg*	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 for allergen and ingredient information. If you have received a substitute

# Fancy a beer?

We recommend pairing this meal with Pale Ale or Lager

ingredient, please be aware allergens may have changed.



# 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 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.



# 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.



# 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 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.



# Serve up

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



Scan here if you have any questions or concerns

