



# Easy Italian Pork Cotoletta & Cucumber Pear Salad with Dill-Parsley Mayo & Flaked Almonds

CUSTOMER FAVOURITE

BESTSELLER

Grab your Meal Kit with this symbol



Cucumber



Pear



Garlic & Herb Seasoning



Panko Breadcrumbs



Parmesan Cheese



Pork Schnitzels



Spinach & Rocket Mix



Flaked Almonds



Dill & Parsley Mayonnaise



Chicken Breast

Prep in: 15-25 mins  
Ready in: 20-30 mins

Eat Me Early\*  
\*Custom Recipe only

Carb Smart^  
^Custom recipe is not Carb Smart

In just 4 easy steps, whip up this pork cotoletta just like Nonna would make! These herby schnitzels crisp up to golden perfection in the pan, which only leaves you with the task of putting together a bright salad to enjoy on the side!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Plain Flour, Egg, Balsamic Vinegar

## 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

Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
cucumber	1	2
pear	1	2
<b>plain flour*</b>	1 tbs	2 tbs
<b>salt*</b>	¼ tsp	½ tsp
garlic & herb seasoning	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
panko breadcrumbs	1 medium packet	2 medium packets
Parmesan cheese	1 medium packet	1 large packet
pork schnitzels	1 small packet	2 small packets OR 1 large packet
<b>balsamic vinegar*</b>	drizzle	drizzle
spinach & rocket mix	1 medium bag	2 medium bags
flaked almonds	1 medium packet	1 large packet
dill & parsley mayonnaise	1 medium packet	1 large packet
chicken breast**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2659kJ (636Cal)	644kJ (154Cal)
Protein (g)	44.2g	10.7g
Fat, total (g)	33.6g	8.1g
- saturated (g)	6.3g	1.5g
Carbohydrate (g)	37.2g	9g
- sugars (g)	10.1g	2.4g
Sodium (mg)	1315mg	318mg
Dietary Fibre (g)	6.3g	1.5g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2807kJ (671Cal)	641kJ (153Cal)
Protein (g)	48.7g	11.1g
Fat, total (g)	36.3g	8.3g
- saturated (g)	7.1g	1.6g
Carbohydrate (g)	35.3g	8.1g
- sugars (g)	9.8g	2.2g
Sodium (mg)	1009mg	230mg

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.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

- Cut **cucumber** into half-moons.
- Thinly slice **pear**.
- In a shallow bowl, combine the **plain flour**, the **salt**, **garlic & herb seasoning** and a pinch of **pepper**. In a second shallow bowl, whisk the **egg**.
- In a third shallow bowl, place **panko breadcrumbs** and **Parmesan cheese** (reserve some Parmesan for garnish!).
- Pull apart **pork schnitzels** so you get 2 per person. Dip **pork** into **flour mixture**, followed by **egg** and finally in **panko breadcrumbs**. Set aside.

**Custom Recipe:** If you've swapped to chicken breast, place chicken breast between two sheets of baking paper. Pound chicken with a meat mallet or rolling pin until they are an even thickness, about 1cm. Crumb the chicken in the same way as the pork schnitzels.



## Toss the salad

- In a large bowl, combine a drizzle of the **balsamic vinegar** and **olive oil**.
- Top with **spinach & rocket mix**, **cucumber** and **pear**. Season and toss to combine.



## Cook the pork

- In a large frying pan, heat enough **olive oil** to coat the base over high heat.
- Cook **pork schnitzel** in batches, until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.

**TIP:** Add extra oil if needed so the schnitzel does not stick to the pan.

**Custom Recipe:** In a large frying pan, heat enough olive oil to coat the base over medium-high heat. Cook crumbed chicken in batches, until golden and cooked through (when no longer pink inside), 2-4 minutes each side. Transfer to a paper towel-lined plate.



## Serve up

- Divide pear-cucumber salad and Italian pork cotoletta between plates.
- Sprinkle over reserved Parmesan cheese. Top salad with **flaked almonds**.
- Serve with **dill & parsley mayonnaise**. Enjoy!

## Rate your recipe

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