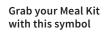


Pork Schnitzel & Mustard Gravy

with Dill-Parsley Potatoes & Tomato Salad

TAKEAWAY FAVES

KID FRIENDLY











Lemon Pepper Seasoning



Panko Breadcrumbs





Pork Schnitzels **Gravy Granules**



Wholegrain Mustard



Mayonnaise



Mixed Salad Leaves





Prep in: 25-35 mins Ready in: 25-35 mins

*Custom Recipe only Nothing says a pub night like a good ol' pork schnitzel and potato combo. Make this classic dish in the comfort of your home and wait as the aromas of the creamy mustard gravy that douses the schnittys and the mayo-coated potatoes fill the air ... and your stomachs!

Pantry items

Olive Oil, Plain Flour, Egg, Honey, Vinegar (White Wine or Balsamic)

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
chat potatoes	1 medium packet	1 large packet		
snacking tomatoes	1 medium packet	2 medium packets		
lemon pepper seasoning	1 medium sachet	2 medium sachets		
plain flour*	1 tbs	2 tbs		
salt*	1/4 tsp	½ tsp		
egg*	1	2		
panko breadcrumbs	1 medium packet	1 large packet		
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet		
gravy granules	1 medium sachet	1 large sachet		
boiling water*	½ cup	1 cup		
wholegrain mustard	1 medium packet	2 medium packets		
dill & parsley mayonnaise	1 medium packet	1 large packet		
honey*	1 tsp	2 tsp		
vinegar* (white wine or balsamic)	drizzle	drizzle		
mixed salad leaves	1 small packet	1 medium packet		
chicken breast**	1 medium packet	2 medium packets OR 1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3103kJ (742Cal)	537kJ (128Cal)
Protein (g)	44.6g	7.7g
Fat, total (g)	33.5g	5.8g
- saturated (g)	4.5g	0.8g
Carbohydrate (g)	62.8g	10.9g
- sugars (g)	9.2g	1.6g
Sodium (mg)	1819mg	315mg
Dietary Fibre (g)	8.6g	1.5g
Custom Recipe		

Avg Qty	Per Serving	Per 100g		
Energy (kJ)	3183kJ (761Cal)	528kJ (126Cal)		
Protein (g)	51.6g	8.6g		
Fat, total (g)	33.5g	5.6g		
- saturated (g)	4.4g	0.7g		
Carbohydrate (g)	60.8g	10.1g		
- sugars (g)	8.9g	1.5g		
Sodium (mg)	1489mg	247mg		
Dietary Fibre	8.7g	1.5g		

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 ingredient, please be aware allergens may have changed.



Roast the potatoes

- Preheat oven to 240°C/220°C fan-forced.
- · Halve chat potatoes.
- Spread **potatoes** over a large microwave-safe plate. Cover with a damp paper towel. Microwave **potatoes** on high, **3 minutes**.
- Drain any excess liquid, then place potatoes on a lined oven tray. Drizzle
 with olive oil, season with salt and toss to coat.
- Spread out evenly, then roast until golden and tender, **10-15 minutes**.
- · Meanwhile, halve snacking tomatoes.



Make the gravy

- In a medium heatproof bowl, combine gravy granules and the boiling water (½ cup for 2 people / 1 cup for 4 people), whisking until smooth, 1 minute.
- Stir through wholegrain mustard until combined. Season to taste.
- Add dill & parsley mayonnaise to the tray with roasted potatoes and toss to combine. Season with salt and pepper.



Cook the schnitzels

- In a shallow bowl, combine lemon pepper seasoning, the plain flour and salt. In a second shallow bowl, whisk the egg. In a third shallow bowl, place panko breadcrumbs. Separate pork schnitzels. Dip pork into flour mixture, followed by egg and finally in panko breadcrumbs. Set aside.
- In a large frying pan, heat enough **olive oil** to coat the base over high heat.
- Cook pork schnitzels, in batches, until golden and cooked through,
 1-2 minutes each side. Transfer to a paper towel-lined plate.

Custom Recipe: If you've swapped to chicken breast, place your hand flat on top of each chicken breast and slice through horizontally to make two thin steaks. Crumb chicken as above. Heat pan, cooking chicken in batches until cooked through (when no longer pink inside), 2-4 minutes.



Serve up

- In a large bowl, combine the honey and a drizzle of vinegar and olive oil.
 Season. Add tomatoes and mixed salad leaves and toss to combine.
- Slice pork. Divide pork schnitzels, , dill-parsley potatoes and tomato salad between plates. Serve with mustard gravy. Enjoy!

