



Nonna's Italian Pork Cotoletta & Tomato Salad

with Dill-Parsley Mayo & Flaked Almonds

COSY COMFORTS

MEDITERRANEAN

Grab your Meal Kit with this symbol



Garlic & Herb Seasoning



Panko Breadcrumbs



Parmesan Cheese



Pork Schnitzels



Spinach & Rocket Mix



Snacking Tomatoes



Balsamic Vinaigrette Dressing



Flaked Almonds



Dill & Parsley Mayonnaise



Chicken Breast



THE GARFIELD MOVIE

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!
Our favourite feline movie star is drooling over this delicious recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Prep in: **15-25 mins**
Ready in: **15-25 mins**

Eat Me Early*
*Custom Recipe only

Whip up these herby pork cotolettas just like Nonna would make. Tuck into the snuggliest and cosiest meals on the market that are sure to make you forget the chill outside.

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

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

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
plain flour*	1 tbs	2 tbs
salt*	¼ tsp	½ tsp
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
Parmesan cheese	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
spinach & rocket mix	1 medium packet	2 medium packets
snacking tomatoes	1 medium packet	2 medium packets
balsamic vinaigrette dressing	1 medium packet	2 medium packets
flaked almonds	1 medium packet	1 large packet
dill & parsley mayonnaise	1 medium packet	1 large 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)	3060kJ (731Cal)	779kJ (186Cal)
Protein (g)	43.7g	11.1g
Fat, total (g)	47.1g	12g
- saturated (g)	8.1g	2.1g
Carbohydrate (g)	32.8g	8.4g
- sugars (g)	4.2g	1.1g
Sodium (mg)	1456mg	371mg
Dietary Fibre (g)	5.8g	1.5g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3140kJ (750Cal)	752kJ (180Cal)
Protein (g)	50.6g	12.1g
Fat, total (g)	47g	11.3g
- saturated (g)	8g	1.9g
Carbohydrate (g)	30.8g	7.4g
- sugars (g)	3.9g	0.9g
Sodium (mg)	1126mg	270mg
Dietary Fibre (g)	5.6g	1.3g

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.

1



Get prepped

- In a shallow bowl, combine the **plain flour**, **salt**, **garlic & herb seasoning** and a pinch of **pepper**. In a second shallow bowl, whisk the **egg**.
- In a third shallow bowl, combine **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 chicken in the same way as the pork schnitzels.

3



Toss the salad

- In a large bowl, combine **spinach & rocket mix**, **snacking tomatoes** (slice if preferred) and **balsamic vinaigrette dressing**.
- Season and toss to combine.

2



Cook the pork

- Heat a large frying pan over high heat with enough **olive oil** to coat the base.
- 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: Heat a large frying pan over medium-high heat with enough olive oil to coat the base. 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.

4



Serve up

- Divide tomato salad and Nonna's Italian pork cotoletta between plates.
- Top salad with remaining Parmesan and **flaked almonds**.
- Serve with **dill & parsley mayonnaise**. Enjoy!

Custom Recipe: Divide tomato salad and Nonna's Italian chicken cotoletta between plates to serve.

We're here to help!

Scan here if you have any questions or concerns

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