



# Homestyle Pork Schnitzel & Mustard Gravy

with Dill-Parsley Potatoes & Tomato Salad

COSY COMFORTS

FEEL-GOOD TAKEAWAY

KID FRIENDLY

Grab your Meal Kit with this symbol



Chat Potatoes



Snacking Tomatoes



Lemon Pepper Seasoning



Panko Breadcrumbs



Pork Schnitzels



Gravy Granules



Wholegrain Mustard



Dill & Parsley Mayonnaise



Mixed Salad Leaves



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: **25-35 mins**  
Ready in: **25-35 mins**

Eat Me Early\*  
\*Custom Recipe only

Make this classic dish in the comfort of your home and watch as the aromas of the creamy mustard gravy that douses the schnittys and the mayo-coated potatoes fill the air ... and your stomachs!

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

### 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

	2 People	4 People
<b>olive oil*</b>	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
<b>plain flour*</b>	1 tbs	2 tbs
<b>salt*</b>	¼ tsp	½ tsp
<b>egg*</b>	1	2
panko breadcrumbs	1 medium packet	2 medium packets
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
gravy granules	1 medium sachet	1 large sachet
<b>boiling water*</b>	½ cup	1 cup
wholegrain mustard	1 medium packet	2 medium packets
dill & parsley mayonnaise	1 medium packet	1 large packet
<b>honey*</b>	1 tsp	2 tsp
<b>vinegar*</b> (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)	2918kJ (697Cal)	510kJ (122Cal)
Protein (g)	44.6g	7.8g
Fat, total (g)	28.5g	5g
- saturated (g)	3.8g	0.7g
Carbohydrate (g)	62.8g	11g
- sugars (g)	9.2g	1.6g
Sodium (mg)	1819mg	318mg
Dietary Fibre (g)	8.9g	1.6g

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3178kJ (760Cal)	527kJ (126Cal)
Protein (g)	51.6g	8.6g
Fat, total (g)	33.1g	5.5g
- saturated (g)	4.3g	0.7g
Carbohydrate (g)	61.1g	10.1g
- sugars (g)	9g	1.5g
Sodium (mg)	1499mg	249mg
Dietary Fibre (g)	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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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**.

3



## 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**.

2



## 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, pound each chicken breast with a rolling pin, until they are about 1cm thick. Crumb chicken in the same way as the pork. Heat pan as above, cooking chicken in batches until golden and cooked through, 2-4 minutes each side.

4



## 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 schnitzels. Divide pork, dill-parsley potatoes and tomato salad between plates. Serve with mustard gravy. Enjoy!

**Custom Recipe:** Slice chicken schnitzels and serve as above.

We're here to help!

Scan here if you have any questions or concerns

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