



Golden Pork Schnitzel & Mustard Gravy

with Dill-Parsley Potatoes & Tomato Salad

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

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

Eat Me Early*
*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 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
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*	¼ 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
mixed salad leaves	1 small packet	1 medium packet
dill & parsley mayonnaise	1 medium packet	1 large packet
honey*	1 tsp	2 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
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)	8.9g	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	1.4g

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



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 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 (when no longer pink inside), 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!

We're here to help!

Scan here if you have any questions or concerns

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