



# Herby Crumbed Pork & Cheesy Bacon Wedges

with Celery Salad & Mustard Mayo

HALL OF FAME

Grab your meal kit with this number

4



Potato



Diced Bacon



Cheddar Cheese



Celery



Herb Crumbing Mix



Pork Schnitzels



Baby Spinach Leaves



Mustard Mayo



Chicken Breast



Diced Bacon

Prep in: 25-35 mins  
Ready in: 30-40 mins

This meal is all about the generous protein and carb additions. You've got super cheesy savoury bacon wedges that are cooked to perfection in the oven teamed with herby crumbed pork and finished with a sweet salad. Every bite packs major flavour punch!

### Pantry items

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

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
potato	2	4
diced bacon	1 medium packet	1 large packet
Cheddar cheese	1 medium packet	1 large packet
celery	1 medium packet	1 large packet
<b>plain flour*</b>	2 tbs	¼ cup
<b>salt*</b>	¼ tsp	½ tsp
<b>egg*</b>	1	2
herb crumbing mix	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
<b>honey*</b>	1 tsp	2 tsp
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
baby spinach leaves	1 medium packet	1 large packet
mustard mayo	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3229kJ (772Cal)	567kJ (136Cal)
Protein (g)	55.6g	9.8g
Fat, total (g)	36.1g	6.3g
- saturated (g)	10.2g	1.8g
Carbohydrate (g)	54.2g	9.5g
- sugars (g)	10.9g	1.9g
Sodium (mg)	1789mg	314mg
Dietary Fibre (g)	6.1g	1.1g

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.



## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until just tender, **20 minutes**.



## Cook the pork schnitzels

- When the fries have **10 minutes** remaining, in a large frying pan, heat enough **olive oil** to coat the base over high heat.
- Cook **pork schnitzel** in batches, turning, 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.



## Make it cheesy

- Remove tray from oven and sprinkle **diced bacon** and **Cheddar cheese** over wedges (you may need to break up the bacon with your hands).
- Bake until wedges are tender and cheese is melted, a further **7-10 minutes**.



## Toss the salad

- In a large bowl, combine the **honey** and a drizzle of **vinegar** and **olive oil**. Add **baby spinach leaves** and **celery** then toss to coat. Season with **salt** and **pepper**.



## Get prepped

- Meanwhile, finely chop **celery**.
- In a shallow bowl, combine the **plain flour** and **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **herb crumbing mix**. Separate **pork schnitzels**.
- Dip **pork** into **flour mixture** to coat, then into **egg** and finally in **crumbing mix**. Set aside on a plate.



## Serve up

- Slice pork.
- Divide herby crumbed pork, cheesy bacon wedges and celery salad between plates.
- Serve with **mustard mayo**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2024 | CW32



## CUSTOM OPTIONS

### SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.

### DOUBLE DICED BACON

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

