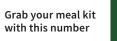


# Zesty Pork Schnitzel & Mustard Gravy with Dill-Parsley Potatoes & Celery Salad

FEEL-GOOD TAKEAWAY

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

#### 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**

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	2 People	4 People
olive oil*	refer to method	refer to method
chat potatoes	1 medium packet	1 large packet
celery	1 medium packet	1 large packet
lemon pepper seasoning	1 sachet	2 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 packet	2 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
*Pantry Items		

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3099kJ (741cal)	304kJ (73cal)
Protein (g)	43.1g	4.2g
Fat, total (g)	34.6g	3.4g
- saturated (g)	5g	0.5g
Carbohydrate (g)	61.4g	6g
- sugars (g)	9.7g	1g
Sodium (mg)	1834mg	180.2mg
Dietary Fibre (g)	7g	0.7g

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, finely chop **celery**.



## 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.



## Serve up

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







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



#### **ADD DICED BACON**

Before cooking the pork, cook diced bacon, breaking up with a spoon, 4-6 minutes. Set aside. Sprinkle over salad to serve.

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

