



Pork Schnitzel & Mustard Gravy

with Dill-Parsley Potatoes & Celery Salad

FEEL-GOOD TAKEAWAY

KID FRIENDLY

Grab your meal kit with this number

27



Chat Potatoes



Celery



Lemon Pepper Seasoning



Panko Breadcrumbs



Pork Schnitzels



Gravy Granules



Wholegrain Mustard



Dill & Parsley Mayonnaise



Mixed Salad Leaves



Chicken Breast



Diced Bacon

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

Protein Rich

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!

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
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*	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 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)	2972kJ (710cal)	534kJ (96cal)
Protein (g)	39.2g	7g
Fat, total (g)	32.5g	5.8g
- saturated (g)	4.2g	0.8g
Carbohydrate (g)	61.7g	11.1g
- sugars (g)	10.1g	1.8g
Sodium (mg)	1828mg	328.2mg
Dietary Fibre (g)	5.1g	0.9g

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**.
- Meanwhile, finely chop **celery**.
- 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**.



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 with **salt** and **pepper**.
- Add **dill & parsley mayonnaise** to the tray with roasted potatoes and toss to combine. Season to taste.



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 the **flour mixture**, followed by the **egg** and finally into the **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.



Finish & serve

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

We're here to help!

Scan here if you have any questions or concerns

2025 | CW03



CUSTOM OPTIONS

↻ SWAP TO CHICKEN BREAST

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

+ ADD DICED BACON

Cook, breaking up with a spoon, 4-6 minutes. Add to gravy.

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

