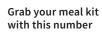


Pork Schnitty Dippers & Crispy Wedges with BBQ Mayo & Garden Salad

KID'S KITCHEN NEW



44)



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

Protein Rich

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! We've given the classic pork schnitty a makeover by transforming them into crispy morsels, perfect for dipping into our creamy BBQ mayo. Serve it up with a fresh garden salad and potato wedges for extra dipping.

Pantry items

Olive Oil, Plain Flour, Egg, 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

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	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
tomato	1	2
carrot	1	2
savoury seasoning	1 sachet	2 sachets
pork loin steaks	1 medium packet	2 medium packets OR 1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
plain flour*	1 tbs	2 tbs
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
BBQ mayo	1 medium packet	2 medium packets
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3807kJ (910cal)	510kJ (68cal)
Protein (g)	28.1g	3.8g
Fat, total (g)	32.8g	4.4g
- saturated (g)	15.9g	2.1g
Carbohydrate (g)	117.3g	15.7g
- sugars (g)	25.8g	3.5g
Sodium (mg)	1407mg	188.6mg
Dietary Fibre (g)	24.5g	3.3g

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.

We're here to help! Scan here if you have any questions or concerns 2025 | CW04



Bake the wedges

- Preheat oven to 240°C/220°C fan-forced.
- Cut potato and tomato into wedges. Grate carrot.
- Place potatoes on a lined oven tray. Sprinkle over savoury seasoning and drizzle with **olive oil**. Toss to coat and spread out evenly.
- Bake until tender, 20-25 minutes.

TIP: If your oven tray is crowded, divide the wedges between two trays. Little cooks: Take the lead and sprinkle over the savoury seasoning!



Cook the pork

- When the wedges have 5 minutes remaining, heat a large frying pan over medium-high heat with enough olive oil to coat the base.
- Cook crumbed pork in batches, until golden and cooked through, 2-3 minutes each side. Transfer to a paper towel-lined plate. Season with a pinch of salt.

TIP: Add extra oil if needed so the pork doesn't stick to the pan.

CUSTOM OPTIONS

SWAP TO CHICKEN THIGH Prep and crumb as above. Cook until golden and cooked through, 2-4 minutes each side.

ADD DICED BACON

Cook, breaking up with a spoon, 4-6 minutes. Sprinkle over garden salad.

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





Crumb the pork

- Meanwhile, slice pork loin steaks into 2cm strips.
- In a shallow bowl, combine garlic & herb seasoning and the plain flour. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place panko breadcrumbs.
- Coat **pork** first in the **flour mixture**, followed by the **egg** and finally in the breadcrumbs. Set aside on a plate.

Little cooks: Help crumb the pork! Use one hand for the wet ingredients and the other for the dry ingredients to avoid sticky fingers! Make sure to wash your hands well afterwards.



Finish & serve

- In a large bowl, combine **mixed salad leaves**, tomato, carrot and a drizzle of vinegar and olive oil. Season to taste.
- Divide pork schnitty dippers, crispy wedges and garden salad between plates.
- Serve with BBQ mayo. Enjoy!