



# Pork Schnitty Dippers & Crispy Wedges

with BBQ Mayo & Garden Salad

KID'S KITCHEN

NEW

Grab your meal kit with this number

44



Potato



Tomato



Carrot



Savoury Seasoning



Pork Loin Steaks



Garlic & Herb Seasoning



Panko Breadcrumbs



Mixed Salad Leaves



BBQ Mayo



Chicken Thigh



Diced Bacon

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

One 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
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
<b>plain flour*</b>	1 tbs	2 tbs
<b>egg*</b>	1	2
panko breadcrumbs	1 medium packet	1 large packet
mixed salad leaves	1 medium packet	1 large packet
<b>vinegar*</b> (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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



## 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!

3



## 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.

2



## 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.

4



## 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 schnitz dippers, crispy wedges and garden salad between plates.
- Serve with **BBQ mayo**. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns

2025 | CW04



### 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.

