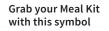


Pork Schnitzel & Mustard Gravy

with Creamy Potatoes & Tomato Salad

TAKEAWAY FAVES

KID FRIENDLY











Lemon Pepper Seasoning

Panko Breadcrumbs





Pork Schnitzels

Gravy Granules





Wholegrain Mustard

Mixed Salad Leaves



Dill & Parsley Mayonnaise



Prep in: 25-35 mins Ready in: 35-45 mins

Eat Me Early* *Custom Recipe only

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!

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

Pantry items

Before you start

Wash your hands and any fresh food.

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

| in ign concinco | | | | |
|---|-----------------|-----------------|--|--|
| | 2 People | 4 People | | |
| olive oil* | refer to method | refer to method | | |
| chat potatoes | 1 bag (400g) | 1 bag (800g) | | |
| tomato | 1 | 2 | | |
| lemon pepper seasoning | 1 medium sachet | 1 large sachet | | |
| 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 small packet | 1 large packet | | |
| gravy granules | 1 medium sachet | 1 large sachet | | |
| boiling water* | ½ cup | 1 cup | | |
| wholegrain mustard | 1 packet | 2 packets | | |
| honey* | 1 tsp | 2 tsp | | |
| vinegar* (white wine or balsamic) | drizzle | drizzle | | |
| mixed salad leaves | 1 small bag | 1 medium bag | | |
| dill & parsley mayonnaise | 1 medium packet | 1 large packet | | |
| chicken breast** | 1 small packet | 1 large packet | | |
| | | | | |

*Pantry Items ** Custom Recipe Ingredient

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 2688kJ (642Cal) | 510kJ (122Cal) |
| Protein (g) | 44.2g | 8.4g |
| Fat, total (g) | 22.9g | 4.3g |
| - saturated (g) | 2.8g | 0.5g |
| Carbohydrate (g) | 62.1g | 11.8g |
| - sugars (g) | 10.5g | 2g |
| Sodium (mg) | 1803mg | 342mg |
| Custom Recipe | | |

| Ouscontrecipe | | |
|------------------|-----------------|-----------------------|
| Avg Qty | Per Serving | Per 100g |
| Energy (kJ) | 2843kJ (679Cal) | 515kJ (123Cal) |
| Protein (g) | 48.1g | 8.7g |
| Fat, total (g) | 26.1g | 4.7g |
| - saturated (g) | 3.7g | 0.7g |
| Carbohydrate (g) | 60.2g | 10.9g |
| - sugars (g) | 10.2g | 1.8g |
| Sodium (mg) | 1501mg | 272mg |

The quantities provided above are averages only.

Allergens

2023 | CW22

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





Roast the potatoes

- Preheat oven to 240°C/220°C fan-forced. Halve chat potatoes.
- Place **potatoes** on a lined oven tray. Drizzle with olive oil, season with salt and pepper and toss
- Roast until tender, 25-30 minutes.

TIP: Cut any larger chat potatoes into quarters so they are similar in size.



Get prepped

- Meanwhile, roughly chop tomato.
- In a shallow bowl, combine **lemon pepper** seasoning, the plain flour and the 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 on a plate.

Custom Recipe: If you've swapped to chicken breast, place chicken between two sheets of baking paper. Pound chicken with a meat mallet or rolling pin, until they are an even thickness, about 1cm. Crumb chicken breast as above.



Cook the pork schnitzels

- When the potatoes have 5 minutes remaining, in a large frying pan, heat enough **olive oil** to coat the base, over high heat.
- · Cook pork schnitzel in batches 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.

Custom Recipe: In a large frying pan, heat enough olive oil to coat the base, over medium-high heat. Cook crumbed chicken in batches until golden and cooked through, 2-4 minutes each side. Transfer to a paper towel-lined plate.



Make the gravy

- Boil the kettle. In a medium bowl, combine gravy granules and the boiling water (1/2 cup for 2 people / 1 cup for 4 people), whisking, until smooth, 1 minute.
- Stir through wholegrain mustard, until combined. Season to taste.



Toss the salad

- In a large bowl, combine the **honey** and a drizzle of the vinegar and olive oil. Season to taste.
- · Add tomato and mixed salad leaves, then toss to combine.
- · To the tray with the roast potatoes, add dill & parsley mayonnaise and toss to combine. Season with salt and pepper.



Serve up

- · Slice pork schnitzels.
- · Divide pork, creamy potatoes and tomato salad between plates.
- · Serve with mustard gravy. Enjoy!

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate