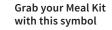


Herby Crumbed Pork & Cheesy Bacon Wedges

with Pear Salad & Mustard Mayo

HALL OF FAME

KID FRIENDLY









Potato







Cheese



Herb Crumbing



Pork Schnitzels



Baby Spinach Leaves







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

Eat Me Early* *Custom Recipe only This meal is all about the generous protein and carb additions. You've got super cheesy savoury bacon wedges that are cooked to perfection in the oven teamed with herby crumbed pork and finished with a sweet salad. Every bite packs major flavour punch!

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

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

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

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	2 People	4 People		
olive oil*	refer to method	refer to method		
potato	2	4		
diced bacon	1 packet (90g)	1 packet (180g)		
shredded Cheddar cheese	1 medium packet	1 large packet		
pear	1	2		
plain flour*	2 tbs	1/4 cup		
salt*	1/4 tsp	½ tsp		
egg*	1	2		
herb crumbing mix	1 medium packet	1 large packet		
pork schnitzels	1 small packet	1 large packet		
honey*	1 tsp	2 tsp		
vinegar* (white wine or balsamic)	drizzle	drizzle		
baby spinach leaves	1 medium bag	1 large bag		
mustard mayo	1 medium packet	2 medium packets		
chicken breast**	1 small packet	1 large packet		
*Pantry Items **Cus	tom Recipe Ingredient			

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3329kJ (796Cal)	569kJ (136Cal)
Protein (g)	55.4g	9.5g
Fat, total (g)	34.9g	6g
- saturated (g)	9.9g	1.7g
Carbohydrate (g)	59.3g	10.1g
- sugars (g)	15.9g	2.7g
Sodium (mg)	1778mg	304mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3437kJ (821Cal)	564kJ (134Cal)
Protein (g)	37.3g	6.4g
Fat, total (g)	27.7g	4.7g
- saturated (g)	4.2g	0.7g
Carbohydrate (g)	110.6g	18.8g
- sugars (g)	16g	2.7g
Sodium (mg)	3445mg	587mg

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





Bake the wedges

- Preheat oven to 240°C/220°C fan-forced. Cut potato into wedges.
- Place wedges on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat.
- · Bake until just tender, 20 minutes.



Make it cheesy

- · Remove tray from oven and sprinkle diced bacon and shredded Cheddar cheese over wedges (you may need to break up the bacon with your hands!).
- Bake until wedges are tender and cheese is melted, a further 7-10 minutes.



Get prepped

- Meanwhile, thinly slice **pear** into wedges.
- In a shallow bowl, combine the plain flour and salt. In a second shallow bowl, whisk the egg. In a third shallow bowl, place herb crumbing mix. Separate pork schnitzels.
- Dip **pork** into **flour mixture** to coat, then into egg, and finally in crumbing mix. 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, as above.



Cook the pork schnitzels

- · When fries have 10 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: Heat frying pan as above. Cook crumbed chicken in batches until golden and cooked through, 2-4 minutes each side. Transfer to a paper towel-lined plate.



Toss the salad

• In a large bowl, combine the **honey** and a drizzle of the vinegar and olive oil. Add baby spinach leaves and pear then toss to coat. Season.



Serve up

- · Slice pork.
- Divide herby crumbed pork, cheesy bacon wedges and pear salad between plates.
- Serve with mustard mayo. Enjoy!

Rate your recipe

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