



Pork Schnitzel & Mustard Gravy

with Creamy Potatoes & Tomato Salad

TAKEAWAY FAVES

KID FRIENDLY

Grab your Meal Kit with this symbol



Chat Potatoes



Tomato



Lemon Pepper Seasoning



Panko Breadcrumbs



Pork Schnitzels



Gravy Granules



Wholegrain Mustard



Mixed Salad Leaves



Dill & Parsley Mayonnaise



Chicken Breast

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!

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

	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*	¼ 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

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

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.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



1 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 to coat.
- Roast until tender, **25-30 minutes**.

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



4 Make the gravy

- Boil the kettle. In a medium 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.



2 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.



5 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**.



3 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.



6 Serve up

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

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