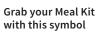


# Pork Schnitzel & Mustard Gravy

with Dill-Parsley Potatoes & Tomato Salad

**TAKEAWAY FAVES** 

KID FRIENDLY













Lemon Pepper Seasoning









**Gravy Granules** 

Mayonnaise

Pork Schnitzels



Wholegrain Mustard





Mixed Salad Leaves





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

Eat Me Early\*

\*Custom Page \*Custom Recipe only

Calorie Smart\* \*Custom Recipe is not Calorie Smart

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!

**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)
snacking tomatoes	1 punnet	2 punnets
lemon pepper seasoning	1 medium sachet	2 medium sachets
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	2 small packets OR 1 large packet
gravy granules	1 medium sachet	1 large sachet
boiling water*	½ cup	1 cup
wholegrain mustard	1 packet	2 packets
dill & parsley mayonnaise	1 medium packet	1 large packet
honey*	1 tsp	2 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag
chicken breast**	1 small packet	2 small packets OR 1 large packet

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2702kJ (646Cal)	476kJ (114Cal)
Protein (g)	44.3g	7.8g
Fat, total (g)	23g	4.1g
- saturated (g)	2.8g	0.5g
Carbohydrate (g)	62.6g	11g
- sugars (g)	9.2g	1.6g
Sodium (mg)	1810mg	319mg
Custom Recipe		

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2850kJ (681Cal)	<b>481kJ</b> (115Cal)
Protein (g)	48.9g	8.3g
Fat, total (g)	25.7g	4.3g
- saturated (g)	3.6g	0.6g
Carbohydrate (g)	60.7g	10.2g
- sugars (g)	8.9g	1.5g
Sodium (mg)	1504mg	254mg

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.



# Roast the potatoes

- Preheat oven to 240°C/220°C fan-forced.
- Halve chat potatoes.
- Spread potatoes over a large microwave-safe plate. Cover with a damp paper towel. Microwave potatoes on high, 3 minutes.
- Drain any excess liquid, then place potatoes on a lined oven tray. Drizzle
  with olive oil, season with salt and toss to coat.
- Spread out evenly, then roast until golden and tender, 10-15 minutes.
- Meanwhile, halve snacking tomatoes.



# Make the gravy

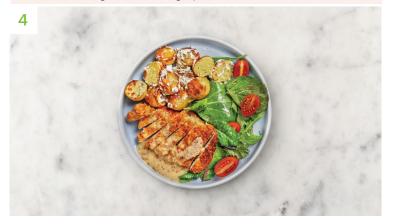
- In a medium heatproof bowl, combine gravy granules and the boiling water (½ cup for 2 people / 1 cup for 4 people), whisking until smooth, 1 minute.
- Stir through wholegrain mustard until combined. Season to taste.
- Add dill & parsley mayonnaise to the tray with roasted potatoes and toss to combine. Season with salt and pepper.



### Cook the schnitzels

- 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.
- In a large frying pan, heat enough **olive oil** to coat the base over high heat.
- Cook pork schnitzels, in batches, until golden and cooked through,
   1-2 minutes each side. Transfer to a paper towel-lined plate.

**Custom Recipe:** If you've swapped to chicken breast, pound each chicken breast with a rolling pin, until about 1cm thick. Crumb chicken in the same way as the pork. Heat pan as above, cooking chicken in batches until golden and cooked through (when no longer pink inside), 2-4 minutes each side.



## Serve up

- In a large bowl, combine the honey and a drizzle of vinegar and olive oil. Season. Add tomatoes and mixed salad leaves, toss to combine.
- · Slice pork schnitzels.
- Divide pork, dill-parsley potatoes and tomato salad between plates. Serve with mustard gravy. Enjoy!

We're here to help!





