



American-Spiced Pork Schnitzel & Slaw Burger

with Fries & BBQ Mayonnaise

KID FRIENDLY

BESTSELLER

Grab your Meal Kit with this symbol



Potato



All-American Spice Blend



Panko Breadcrumbs



Pork Schnitzels



Burger Buns



Carrot



Shredded Cabbage Mix



Mayonnaise



BBQ Sauce



Chicken Breast

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

Eat Me Early*
*Custom Recipe only

What happens when you combine two fan-favourite dishes into one? Don't be surprised when it knocks your socks off because a golden crumbed pork schnitzel can get your mouth watering, but in a burger with mayo and BBQ sauce it's a ten-out-of-ten from us.

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

Pantry items

Olive Oil, Plain Flour, Egg, White Wine Vinegar

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
potato	2	4
plain flour*	2 tbs	¼ cup
All-American spice blend	1 sachet	1 sachet
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 packet	1 packet
burger buns	2	4
carrot	1	2
shredded cabbage mix	1 bag (150g)	1 bag (300g)
white wine vinegar*	drizzle	drizzle
mayonnaise	1 medium packet	1 large packet
BBQ sauce	1 packet (40g)	1 packet (80g)
chicken breast**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3858kJ (922Cal)	587kJ (140Cal)
Protein (g)	48.2g	7.3g
Fat, total (g)	30.2g	4.6g
- saturated (g)	9.3g	1.4g
Carbohydrate (g)	113g	17.2g
- sugars (g)	28.8g	4.4g
Sodium (mg)	1396mg	213mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3628kJ (867Cal)	536kJ (128Cal)
Protein (g)	52.2g	7.7g
Fat, total (g)	22.4g	3.3g
- saturated (g)	6.1g	0.9g
Carbohydrate (g)	113.8g	16.8g
- sugars (g)	28.9g	4.3g
Sodium (mg)	1421mg	210mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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

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1



Bake the fries

- Preheat oven to **240°C/220°C fan-forced**. Cut **potato** into fries.
- Place **fries** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Spread out evenly, then bake until tender, **20-25 minutes**.

4



Cook the schnitzel

- When the fries have **5 minutes** remaining, heat a large frying pan over medium-high heat with enough **olive oil** to coat the base.
- When oil is hot, cook **pork schnitzels** in batches until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.

TIP: Ensure the oil is hot before cooking the pork schnitzels for best results.

Custom Recipe: Heat the 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.

2



Get prepped

- Meanwhile, combine the **plain flour** and **All-American spice blend** in a shallow bowl. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs**.
- Separate **pork schnitzels** (if stuck together) to get two per person.

Little cooks: Help crack and whisk the egg.

Custom Recipe: If you've swapped to chicken breast, prepare crumbing station as above. Place chicken between two sheets of baking paper. Pound chicken with a meat mallet or rolling pin until it is an even thickness, about 1cm-thick.

5



Toss the slaw

- Meanwhile, halve **burger buns** and bake directly on a wire oven rack until heated through, **2-3 minutes**.
- Grate the **carrot**.
- In a medium bowl, combine **shredded cabbage mix**, **carrot**, a drizzle of **white wine vinegar** and a pinch of **salt** and **pepper**.

3



Crumb the schnitzel

- Coat **pork** first in the **flour mixture**, followed by the **egg** and finally the **breadcrumbs**. Transfer to a plate.

Little cooks: Help crumb the pork! Use one hand for the wet ingredients and the other for dry.

Custom Recipe: Crumb chicken in the same way as above.

6



Serve up

- Top each bun with **mayonnaise**, a pork schnitzel, some **BBQ sauce** and slaw.
- Serve with fries and any remaining slaw. Enjoy!

Little cooks: Take the lead and help build the burgers!

Rate your recipe

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