

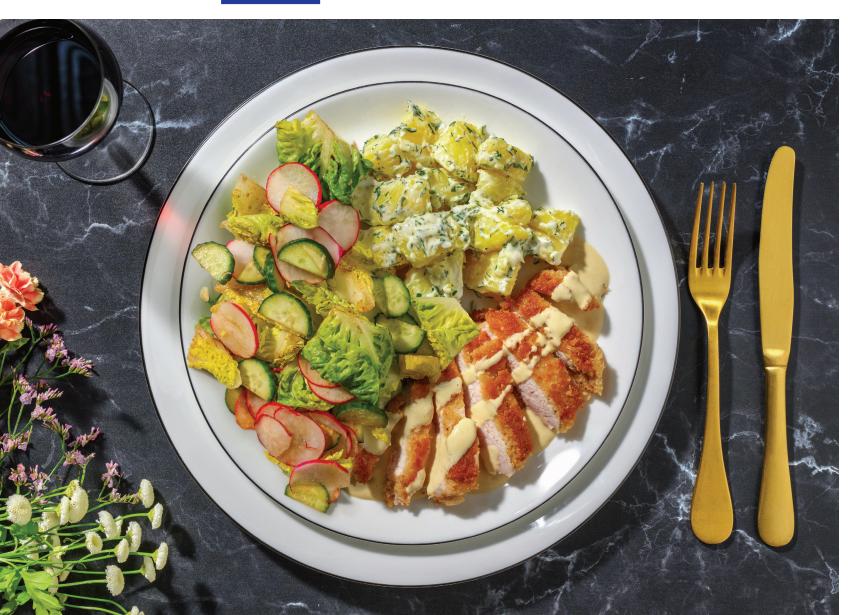
# Parmesan Pork Schnitzel & Mustard Sauce

with Herby Potatoes & Cucumber Cos Salad

FAST & FANCY

Grab your meal kit with this number











Dill & Parsley Mayonnaise



Garlic & Herb



Seasoning







Panko Breadcrumbs





Pork Schnitzels

Dijon Mustard



Shredded



Cucumber

Cheddar Cheese





Radish



Balsamic & Olive Oil Dressing



Parsley

# Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
garlic & herb seasoning	1 medium sachet	1 large sachet
egg*	1	2
grated Parmesan cheese	1 medium packet	1 large packet
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
dijon mustard	1 medium packet	1 large packet
cream	½ packet	1 packet
shredded Cheddar cheese	1 medium packet	1 large packet
water*	1/4 cup	½ cup
cucumber	1 (medium)	1 (large)
radish	1	2
cos lettuce	1 head	2 heads
balsamic & olive oil dressing	1 medium packet	2 medium packets
parsley	1 packet	1 packet
<b></b> .		

<sup>\*</sup>Pantry Items

#### **Nutrition**

Per Serving	Per 100g
5134kJ (1227Cal)	663kJ (158Cal)
52.3g	6.8g
84.4g	10.9g
42.7g	5.5g
68.3g	8.8g
28.8g	3.7g
1281mg	165mg
7g	0.9g
	5134kJ (1227Cal) 52.3g 84.4g 42.7g 68.3g 28.8g 1281mg

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.



Scan here if you have any questions or concerns





# Make the herby potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of salt. Cut potato into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, 12-15 minutes. Drain and return to saucepan.
- Add dill & parsley mayonnaise and stir to combine. Season with salt and

**TIP:** Add a splash of water if the potato looks dry!



## Make the sauce & toss the salad

- Wipe out frying pan and return to medium heat with a drizzle of olive oil. Cook dijon mustard, cream (see ingredients), shredded Cheddar cheese and the water and cook, stirring, until warmed through, 1 minute. Season with **pepper**.
- Thinly slice **cucumber** into half-moons. Thinly slice **radish**. Roughly chop
- In a medium bowl, combine cos, radish, cucumber and balsamic & olive oil dressing. Tear in parsley and season to taste.



#### Make the schnitzel

- · Meanwhile, in a shallow bowl, whisk garlic & herb seasoning, a pinch of salt and the egg until combined. In a second shallow bowl, place grated Parmesan cheese and panko breadcrumbs.
- Dip pork schnitzels into the egg mixture, then the Parmesan-panko **breadcrumbs**. Set aside on a plate.
- Heat a large frying pan over medium-high heat with enough olive oil to cover the base.
- When oil is hot, cook pork schnitzel in batches until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.



# Serve up

- Divide herby potatoes, cucumber cos salad and Parmesan pork schnitzel between plates.
- Pour mustard sauce over pork to serve. Enjoy!