



Pork Jägerschnitzel & Creamy Mushroom Sauce

with Potato Mash & Apple Salad

KIWI FLAVOURS

Grab your meal kit with this number

3



Potato



Apple



Button Mushrooms



Kiwi Spice Blend



Panko Breadcrumbs



Pork Schnitzels



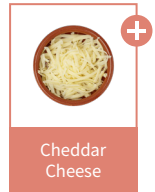
Cream



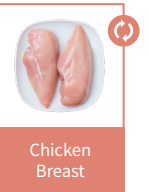
Chicken-Style Stock Powder



Mixed Salad Leaves



Cheddar Cheese



Chicken Breast

Prep in: 20-30 mins
Ready in: 30-40 mins

Jägerschnitzel, a hearty German delight, pairs tender breaded pork with a rich mushroom sauce that's perfect for a cozy feast. Potato mash soaks up extra sauce, and acts as the ideal accompaniment for this dreamy combo!

Pantry items

Olive Oil, Butter, Milk, Plain Flour, Egg, White Wine Vinegar

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

Large saucepan · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
butter*	40g	80g
milk*	2 tbs	¼ cup
apple	1	2
button mushrooms	1 medium packet	1 large packet
plain flour*	2 tbs	¼ cup
Kiwi spice blend	1 sachet	2 sachets
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
cream	½ packet	1 packet
chicken-style stock powder	1 medium sachet	1 large sachet
mixed salad leaves	1 small packet	1 medium packet
white wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4290kJ (1025Cal)	629kJ (150Cal)
Protein (g)	44.5g	6.5g
Fat, total (g)	64.4g	9.4g
- saturated (g)	35.3g	5.2g
Carbohydrate (g)	67.1g	9.8g
- sugars (g)	28.6g	4.2g
Sodium (mg)	1285mg	188mg
Dietary Fibre (g)	6.9g	1g

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

2024 | CW41



Make the mash

- Boil the kettle. Half-fill a large saucepan with boiling water, then add a generous pinch of **salt**.
- Peel **potato** and cut 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 the pan.
- Add the **butter** and **milk** to **potato** and season with **salt**. Mash until smooth. Cover to keep warm.



Make the sauce

- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until browned and softened, **8-10 minutes**.
- Remove pan from heat, add **cream** (see **ingredients**) and **chicken-style stock powder** and stir to combine. Season to taste.



Get prepped

- Meanwhile, thinly slice **apple** and **button mushrooms**.
- In a shallow bowl, combine the **plain flour**, **Kiwi spice blend** and a pinch of **salt**. 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.
- Coat **pork** in **flour mixture**, followed by the **egg** and finally the **breadcrumbs**. Transfer to a plate.



Toss the salad

- Meanwhile, combine **mixed salad leaves**, **apple** and a drizzle of **white wine vinegar** and **olive oil** in a medium bowl. Season to taste.



Cook the schnitzel

- 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.



Serve up

- Slice pork schnitzel.
- Divide potato mash, pork schnitzels, creamy mushroom sauce and apple salad between plates to serve. Enjoy!

CUSTOM OPTIONS



ADD CHEDDAR CHEESE

Add to mash along with butter and milk.



SWAP TO CHICKEN BREAST

Cut chicken horizontally into steaks. Follow method above, cooking for 3-6 minutes each side.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

