



Crumbed Pork & Parmesan Bacon Wedges

with Apple Salad & Mayo

NEW

Grab your meal kit with this number

33



Potato



Diced Bacon



Grated Parmesan Cheese



Apple



Panko Breadcrumbs



Pork Schnitzels



Mixed Salad Leaves



Mayonnaise



Grated Parmesan Cheese



Chicken Breast

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

Everyone is going to want a bite of this dish at dinner. It's hard enough to resist a panko crumbed, golden schnitzel let alone when you add delicious wedges and an apple salad for a hit of freshness to the mix. And these aren't any old wedges - topped with crispy bacon and melty cheese, it's a party you want to be a part of.

Pantry items

Olive Oil, Plain Flour, Egg, Honey, Vinegar (White Wine or Balsamic)

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

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
diced bacon	1 medium packet	2 medium packets OR 1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
apple	1	2
plain flour*	2 tbs	¼ cup
salt*	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
honey*	1 tsp	2 tsp
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small packet	1 medium packet
mayonnaise	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3484kJ (833cal)	395kJ (95cal)
Protein (g)	50g	5.7g
Fat, total (g)	43.9g	5g
- saturated (g)	13.8g	1.6g
Carbohydrate (g)	59.4g	6.7g
- sugars (g)	23g	2.6g
Sodium (mg)	795mg	90.2mg
Dietary Fibre (g)	4.5g	0.5g

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.

1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges.
- Place **wedges** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat.
- Bake until just tender, **20 minutes**.

TIP: If your oven tray is crowded, divide the wedges between two trays.

2



Make it cheesy

- Remove tray from oven and sprinkle **diced bacon** and **grated Parmesan cheese** over wedges.
- Bake until wedges are tender and cheese is melted, a further **7-10 minutes**.

3



Get prepped

- Meanwhile, thinly slice **apple** into wedges.
- In a shallow bowl, combine the **plain flour** and **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place **panko breadcrumbs**.
- Separate **pork schnitzels**.
- Coat **pork** first in **flour mixture**, then the **egg**, and finally into the **breadcrumbs**. Transfer to a plate.

4



Cook the pork schnitzels

- When the wedges have **10 minutes** remaining, heat a large frying pan over high heat with enough **olive oil** to coat the base.
- Cook **pork schnitzel** in batches, turning, 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.

5



Toss the salad

- In a large bowl, combine the **honey** and a drizzle of **vinegar** and **olive oil**. Add **mixed salad leaves** and **apple**, then toss to coat. Season with **salt** and **pepper**.

6



Serve up

- Slice crumbed pork.
- Divide pork, Parmesan bacon wedges and apple salad between plates.
- Serve with **mayonnaise**. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW43



CUSTOM OPTIONS



DOUBLE GRATED PARMESAN CHEESE

Follow method above.



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.

