



# American-Style Pork Schnitzel

with Potato Wedges & Smokey Slaw

CUSTOMER FAVOURITE

KID FRIENDLY

Grab your Meal Kit with this symbol



Potato



Spring Onion



Celery



Lemon



Panko Breadcrumbs



All-American Spice Blend



Pork Schnitzels



Slaw Mix



Smokey Aioli



Chicken Breast

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

Eat Me Early\*  
\*Custom Recipe only

The classics have withstood the test of time for a reason and the pork schnitzel with wedges is one of them because, what can beat a crunchy and seasoned crumb? When served with potato wedges and a smokey aioli for dipping, this dish is unstoppable and we know that it will be returning to your table many more times.

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

### Pantry items

Olive Oil, Plain Flour, Egg

## 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
spring onion	1 stem	2 stems
celery	1	2
lemon	½	1
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
All-American spice blend	1 sachet	1 sachet
pork schnitzels	1 packet	1 packet
slaw mix	1 bag (150g)	1 bag (300g)
smokey aioli	1 large packet	2 large packets
chicken breast**	1 packet	1 packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3509kJ (839Cal)	585kJ (140Cal)
Protein (g)	43.5g	7.3g
Fat, total (g)	45.2g	7.5g
- saturated (g)	8.2g	1.4g
Carbohydrate (g)	71.1g	11.9g
- sugars (g)	19.6g	3.3g
Sodium (mg)	1315mg	219mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3294kJ (787Cal)	532kJ (127Cal)
Protein (g)	46.9g	7.6g
Fat, total (g)	37.8g	6.1g
- saturated (g)	5.1g	0.8g
Carbohydrate (g)	71.1g	11.5g
- sugars (g)	19.6g	3.2g
Sodium (mg)	1339mg	216mg

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](https://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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## Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges, then place 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**.

**Little cooks:** Kids can help toss the wedges.

4



## Cook the pork

- 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.

**Custom Recipe:** Heat the pan and oil 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, thinly slice **spring onion** and **celery**. Cut **lemon** into wedges.

**Custom Recipe:** If you've swapped from pork schnitzels to chicken breast, 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.

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## Make the smokey slaw

- In a large bowl, combine **slaw mix**, **spring onion**, **celery** and 1/2 the **smokey aioli**. Toss to coat. Season to taste with **salt** and **pepper**.

**Little cooks:** Take the lead by combining the ingredients for the slaw!

3



## Crumb the pork

- SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! In a shallow bowl, combine the **plain flour** and a generous pinch of **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, combine **panko breadcrumbs** and **All-American spice blend**.
- Separate **pork schnitzels** (if stuck together) to get two per person.
- Coat **pork** first in the **flour**, followed by the **egg** and finally the **breadcrumbs**. Transfer to a plate.

**Little cooks:** Kids can help crumb the pork! Use one hand for the wet ingredients and the other for dry.

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

6



## Serve up

- Divide American-style pork schnitzels, potato wedges and smokey slaw between plates.
- Serve with lemon wedges and remaining smokey aioli. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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