



# Parmesan-Crumbed Pork Schnitzel Panini

with Fries & Capsicum Aioli

PUB BISTRO

Grab your Meal Kit with this symbol



Potato



Radish



Tomato



Lemon



Chargrilled Capsicum Relish



Garlic Aioli



Aussie Spice Blend



Panko Breadcrumbs



Wholemeal Panini



Rocket Leaves



Grated Parmesan Cheese



Pork Schnitzels



Smoked Cheddar Cheese

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

The craving for a good sandwich has been here for a while now, but the wait is over! Sink your teeth into a Parmesan crumbed pork schnitzel sandwich, with a slather of capsicum aioli on the base, smoked Cheddar and fresh salad extras on the top. Enjoy it with a side of oven-baked fries, seasoned to fit your tastes.

### Pantry items

Olive Oil, Egg, Honey

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

## You will need

Two oven trays lined with baking paper · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
radish	2	4
tomato	1	2
lemon	½	1
chargrilled capsicum relish	1 packet (50g)	1 packet (100g)
garlic aioli	1 medium packet	1 large packet
Aussie spice blend	1 sachet	2 sachets
<b>egg*</b>	1	2
grated Parmesan cheese	1 medium packet	1 large packet
panko breadcrumbs	1 packet	1 packet
pork schnitzels	1 packet	1 packet
wholemeal panini	2	4
smoked Cheddar cheese	1 medium packet	2 medium packets
rocket leaves	1 small bag	1 medium bag
<b>honey*</b>	½ tsp	1 tsp

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4759kJ (1137Cal)	649kJ (155Cal)
Protein (g)	63.8g	8.7g
Fat, total (g)	46.1g	6.3g
- saturated (g)	16.4g	2.2g
Carbohydrate (g)	111.5g	15.2g
- sugars (g)	26.2g	3.6g
Sodium (mg)	2292mg	312mg

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.



## Bake the fries

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

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

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



## Cook the pork schnitzel

- Heat a large frying pan over high heat with enough **olive oil** to cover the base.
- Cook **pork schnitzels** in batches until golden and cooked through, **2-3 minutes** each side. Transfer to a paper towel-lined plate.



## Get prepped

- While the fries are baking, thinly slice **radish**. Thinly slice **tomato** into rounds. Slice **lemon** into wedges.
- In a small bowl, combine **chargrilled capsicum relish** and **garlic aioli**.

**Little cooks:** Take charge by combining the relish and aioli!



## Make the salad

- When the fries have **5 minutes** remaining, slice **wholemeal panini** in half and sprinkle the top half with **smoked Cheddar cheese**.
- Place **panini halves** on a second lined oven tray and bake until the cheese is melted and the panini heated through, **3-5 minutes**.
- Meanwhile, in a medium bowl, combine **rocket leaves**, **radish**, the **honey**, a generous squeeze of **lemon juice** and a drizzle of **olive oil**. Season to taste.



## Crumb the pork schnitzel

- In a shallow bowl, whisk **Aussie spice blend**, the **egg** and a pinch of **salt** 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.



## Serve up

- Transfer panini to serving plates and spread base of panini with some capsicum aioli. Top with spiced pork schnitzel and tomato-radish salad.
- Divide fries between plates. Serve with remaining capsicum aioli and any remaining lemon wedges. Enjoy!

**Little cooks:** Take the lead and help build the panini!

## We're here to help!

Scan here if you have any questions or concerns



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