

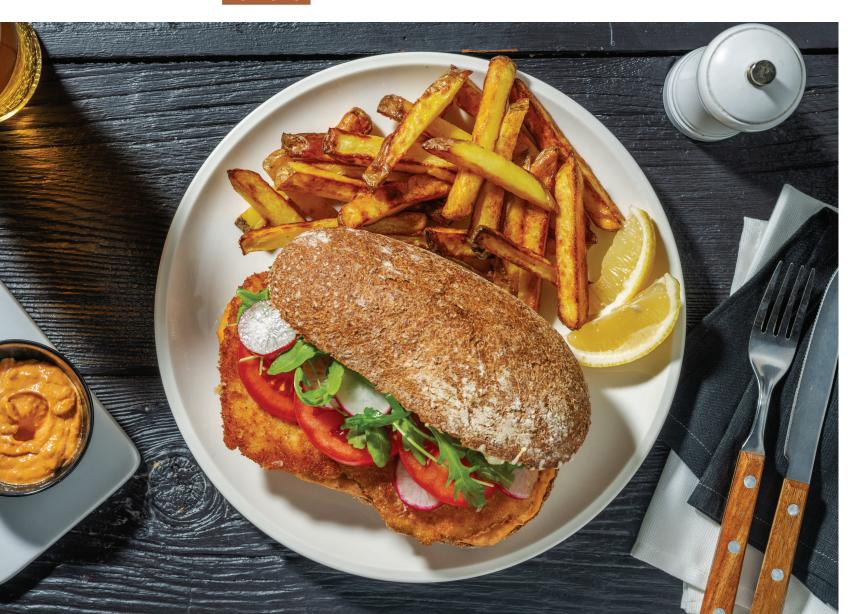
Parmesan-Crumbed Pork Schnitzel Panini

with Fries & Capsicum Aioli

PUB BISTRO

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Chargrilled Capsicum



Aussie Spice Panko Breadcrumbs



Wholemeal Panini





Grated Parmesan Cheese

Pork Schnitzels



Smoked Cheddar

Pantry items Olive Oil, Egg, Honey

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.

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 \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
radish	2	4
tomato	1	2
lemon	1/2	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
egg*	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
honey*	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 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.*



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!



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.



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.



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.



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!

