

Pork Schnitzel & Cheesy Garlic Sauce

with Roasted Rosemary Potatoes

Grab your Meal Kit with this symbol



Potato



Rosemary



Garlic



Carrot



Pear



Panko Breadcrumbs



Pork Schnitzels



Longlife Cream



Grated Parmesan Cheese



Mixed Salad Leaves

 Hands-on: 40-50 mins
Ready in: 40-50 mins

We've turbo-charged schnitzel night! Special additions like a too-good-to-be-true cheesy garlic sauce, rosemary on the golden chunks of potato and a robust salad are what it's all about. Happy days indeed!

Pantry items

Olive Oil, Balsamic Vinegar, Plain Flour, Egg, Butter

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

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
rosemary	1 stick	2 sticks
garlic	1 clove	2 cloves
carrot	½	1
pear	1	2
balsamic vinegar*	1 tsp	2 tsp
salt*	1 tsp	2 tsp
plain flour*	2 tbs	¼ cup
egg*	1	2
panko breadcrumbs	1 packet	1 packet
pork schnitzels	1 packet	1 packet
butter*	15g	30g
longlife cream	½ bottle (125ml)	1 bottle (250ml)
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
mixed salad leaves	1 packet (30g)	1 packet (60g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3536kJ (845Cal)	578kJ (138Cal)
Protein (g)	57.7g	9.4g
Fat, total (g)	39.4g	6.4g
- saturated (g)	23.5g	3.8g
Carbohydrate (g)	62g	10.1g
- sugars (g)	12g	2g
Sodium (mg)	1436mg	235mg

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 Roast the rosemary potatoes

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into bite-sized chunks. Finely chop the **rosemary** leaves (see ingredients). Place the **potato** and **rosemary** on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, then roast until tender, **20-25 minutes**.

TIP: Run your fingers down the rosemary stalk to remove the leaves easily.



2 Get prepped

While the potatoes are roasting, finely chop the **garlic**. Grate the **carrot** (see ingredients). Thinly slice the **pear**. In a medium bowl, combine **balsamic vinegar** and a drizzle of **olive oil**. Set aside.



3 Crumb the pork

In a shallow bowl, combine the **salt** and **plain flour**, then season with **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Pull apart the **pork schnitzels** (they may be stuck together). Coat each **pork schnitzel** into the **seasoned flour**, followed by the **egg**, and finally into the **panko breadcrumbs**. Transfer to a plate.



4 Cook the pork

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

TIP: Add extra oil between batches if needed.



5 Cook the sauce

Wash and dry the frying pan, then return to a medium heat with the **butter** and a drizzle of **olive oil**. When the oil is hot, cook the **garlic** until fragrant, **1-2 minutes**. Add the **longlife cream** (see ingredients) and **grated Parmesan cheese** and stir to combine. Reduce the heat to low and simmer until slightly thickened, **2-3 minutes**. Season to taste and set aside.



6 Serve up

Add the **mixed salad leaves**, carrot and pear to the balsamic dressing and toss to combine. Divide the roasted rosemary potatoes, pork schnitzel and salad between plates. Pour the cheesy garlic sauce over the pork to serve.

Enjoy!