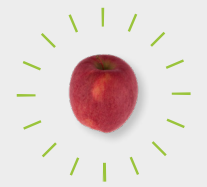




PORK SCHNITZEL & APPLE PARMESAN SALAD

with Smokey Aioli



Use apple to add sweetness to salad



Apple



Mint



Cucumber



Panko Breadcrumbs



Pork Schnitzel



Pecans



Mixed Salad Leaves



Shaved Parmesan Cheese



Smokey Aioli

Hands-on: **30** mins
Ready in: **35** mins

All the classic flavours in this German-inspired dish play off against each other in the most delightful way. The sweetness of the honey and apple against sharp Parmesan and crunchy coated pork is just lovely!

Pantry Staples: Olive Oil, Plain Flour, Eggs, Honey, Vinegar (White Wine Or Red Wine)

BEFORE YOU START

Our fruit and veggies need a **little wash** first! Along with basic cooking tools, you will use:

- **large frying pan**



1 GET PREPPED

Thinly slice the **apple**. Pick and thinly slice the **mint** leaves (if using). Slice the **cucumber** into half-moons.



2 PREPARE THE CRUMB

In a shallow bowl, combine the **salt**, **plain flour** and a **good pinch of pepper**. In a second shallow bowl, whisk the **eggs**. In a third shallow bowl, place the **panko breadcrumbs**.



3 CRUMB THE PORK

Separate the **pork schnitzels** (there are 8 in the packet). Dip each pork schnitzel first into the **plain flour**, followed by the **egg** and finally into the **panko breadcrumbs**. Set aside on a plate.



4 COOK THE SCHNITZEL

Heat a large frying pan over a medium-high heat. Add the **pecans** and toast for **3-4 minutes** or until fragrant. Transfer to a plate. Return the frying pan to a high heat with enough **olive oil** to coat the base. When the oil is hot, add **1/2** the crumbed **pork** and cook for **1-2 minutes** on each side, or until golden and cooked through. Transfer to a plate lined with paper towel to drain. Repeat with the remaining schnitzels. **TIP:** Add extra oil between batches if necessary.



5 MAKE THE SALAD

TIP: Reserve some salad without mint for the kids if they are not fans! In a large bowl, combine the **honey**, **vinegar** and **3 tbs of olive oil**. Season with a **pinch of salt** and **pepper**. Add the **mixed salad leaves**, toasted **pecans**, **apple**, **cucumber**, **shaved Parmesan cheese** (see ingredients list) and **mint** (if using) to the dressing. Toss to coat. **TIP:** Toss the salad just before serving to keep the leaves crisp.



6 SERVE UP

Divide the pork schnitzels and the apple and Parmesan salad between plates. Serve with **smokey aioli**.

TIP: For kids, follow our serving suggestion on the main photo.

ENJOY!

4-5 PEOPLE INGREDIENTS

	4-5P
olive oil*	refer to method
apple	2
mint (optional)	1 bunch
cucumber	2
salt*	2 tsp
plain flour*	1/2 cup
eggs*	2
panko breadcrumbs	2 packets
pork schnitzel	1 packet
pecans	2 packets
honey*	2 tsp
vinegar* (white wine or red wine)	2 tbs
mixed salad leaves	1 bag (120 g)
shaved Parmesan cheese	2/3 packet
smokey aioli	1 tub (100 g)

*Pantry Items

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2880kJ (687Cal)	594kJ (142Cal)
Protein (g)	48.0g	9.9g
Fat, total (g)	35.8g	7.4g
- saturated (g)	7.2g	1.5g
Carbohydrate (g)	41.9g	8.7g
- sugars (g)	15.5g	3.2g
Sodium (g)	726mg	150mg

For allergens and ingredient information, visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes)

We love feedback, so give us a call with any questions, comments or concerns | (09) 886 9589

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