



# Cheesy Pork Schnitzel & Mustard Sauce

with Herby Potatoes & Cucumber Cos Salad

FAST & FANCY

NEW

Grab your Meal Kit with this symbol



Potato



Dill & Parsley Mayonnaise



Aussie Spice Blend



Grated Parmesan Cheese



Panko Breadcrumbs



Pork Schnitzels



Dijon Mustard



Cream



Shredded Cheddar Cheese



Cucumber



Cos Lettuce



Balsamic & Olive Oil Dressing



Parsley

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

It's that time of the week, schnitty night! We've been looking forward to showing off this one. A cheesy crumb coats and cooks onto pork to transform it into the ultimate pork schnitzel, especially when drizzled in a creamy mustard sauce.

### Pantry items

Olive Oil, 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

Medium saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
potato	2	4
dill & parsley mayonnaise	1 medium packet	1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
<b>egg*</b>	1	2
grated Parmesan cheese	1 medium packet	1 large packet
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 medium packet	2 medium packets OR 1 large packet
dijon mustard	1 medium packet	1 large packet
cream	½ packet	1 packet
shredded Cheddar cheese	1 medium packet	1 large packet
<b>water*</b>	¼ cup	½ cup
cucumber	1 (medium)	1 (large)
cos lettuce	1 head	2 heads
balsamic & olive oil dressing	1 medium packet	2 medium packets
parsley	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5123kJ (1224Cal)	678kJ (162Cal)
Protein (g)	51.7g	6.8g
Fat, total (g)	85.5g	11.3g
- saturated (g)	42.8g	5.7g
Carbohydrate (g)	66.4g	8.8g
- sugars (g)	26g	3.4g
Sodium (mg)	1308mg	173mg

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

2024 | CW15



1



## Make the herby potatoes

- Boil the kettle. Half-fill a medium saucepan with boiling water, then add a generous pinch of **salt**. Cut **potato** into large chunks.
- Cook **potato** in the boiling water, over high heat, until easily pierced with a fork, **12-15 minutes**. Drain and return to saucepan.
- Add **dill & parsley mayonnaise** and stir to combine. Season with **salt** and **pepper**.

**TIP:** Add a splash of water if the potato looks dry!

3



## Make the sauce & toss the salad

- Wipe out frying pan and return to medium heat with a drizzle of **olive oil**. Cook **dijon mustard**, **cream** (see ingredients), **shredded Cheddar cheese** and the **water**, stirring, until warmed through, **1 minute**. Season with **pepper**.
- Thinly slice **cucumber** into half-moons. Roughly chop **cos lettuce**.
- In a medium bowl, combine cos, cucumber and **balsamic & olive oil dressing**. Tear in **parsley** and season to taste.

2



## Cook the pork schnitzel

- Meanwhile, in a shallow bowl, whisk **Aussie spice blend**, a pinch of **salt** and the **egg** until combined.
- In a second shallow bowl, combine **grated Parmesan cheese** and **panko breadcrumbs**.
- Dip **pork schnitzels** into the **egg mixture**, then the **Parmesan-panko breadcrumbs**. Set aside on a plate.
- Heat a large frying pan over medium-high heat with enough **olive oil** to cover the base.
- When oil is hot, cook **pork schnitzel** in batches until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.

4



## Serve up

- Divide herby potatoes, cucumber cos salad and cheesy pork schnitzel between plates.
- Drizzle mustard sauce over pork to serve. Enjoy!

## Rate your recipe

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