



Pork Schnitzels & Creamy Peppercorn Sauce

with Wedges & Garden Salad

Grab your Meal Kit with this symbol



Potato



Black Peppercorns



Garlic



Tomato



Cucumber



Mixed Salad Leaves



Pork Schnitzels



Garlic & Herb Seasoning



Panko Breadcrumbs



Longlife Cream

Hands-on: 25-35 mins
Ready in: 40-50 mins

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

Pantry items

Olive Oil, Plain Flour, Egg, White Wine Vinegar

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
black peppercorns	½ sachet	1 sachet
garlic	2 cloves	4 cloves
tomato	1	2
cucumber	1 (medium)	1 (large)
mixed salad leaves	1 bag (30g)	1 bag (60g)
pork schnitzels	1 packet	1 packet
plain flour*	1 tbs	2 tbs
garlic & herb seasoning	1 sachet	1 sachet
egg*	1	2
panko breadcrumbs	1 packet	1 packet
longlife cream	½ bottle (125ml)	1 bottle (250ml)
white wine vinegar*	½ tbs	1 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3304kJ (790Cal)	522kJ (125Cal)
Protein (g)	53.4g	8.4g
Fat, total (g)	34.3g	5.4g
- saturated (g)	17.4g	2.8g
Carbohydrate (g)	64.9g	10.3g
- sugars (g)	16.7g	2.6g
Sodium (mg)	702mg	111mg

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 wedges

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** into wedges, then place on a lined oven tray. Drizzle with **olive oil** and season with **salt**. Toss to coat, spread out evenly, then bake until tender, **25-30 minutes**.



Get prepped

While the wedges are baking, lightly crush the **black peppercorns** (see ingredients) with a mortar and pestle or in their sachet using a rolling pin. Finely chop the **garlic**. Roughly chop the **tomato** and **cucumber**. In a large bowl, add the **tomato**, **cucumber** and **mixed salad leaves**. Set aside.



Crumb the pork

Pull the **pork schnitzels** apart (they may be stuck together). In a shallow bowl, combine the **plain flour** and **garlic & herb seasoning**, then season with **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Coat the **pork schnitzels** in the **flour mixture**, followed by the **egg** and finally the **panko breadcrumbs**. Transfer to a plate.



Cook the schnitzels

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



Make the peppercorn sauce

Wash and dry the frying pan, then return to a medium-low heat with a drizzle of **olive oil**. Cook the **garlic** until fragrant, **1 minute**. Add the **longlife cream** (see ingredients) and crushed **peppercorns** and cook until warmed and fragrant, **1-2 minutes**. Season with **salt**.



Serve up

Add the **white wine vinegar** and a drizzle of olive oil to the salad. Toss to coat. Divide the pork schnitzels between plates and spoon over the creamy peppercorn sauce. Serve with the wedges and garden salad.

Enjoy!