



PORK SCHNITZEL

with Roasted Veggies & Creamy Mustard Sauce

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Potatoes*



8 oz | 16 oz
Broccoli Florets



1 | 1
Lemon



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Honey



2 tsp | 4 tsp
Dijon Mustard



1 TBSP | 2 TBSP
Fry Seasoning



½ Cup | 1 Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Pork Chops



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*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 770



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



HELLO

SCHNITZEL

Tender pork chops are crusted in crispy panko, then fried until golden brown.

PRESS ON

If you don't have a zip-close bag handy, combine the panko mixture in a small bowl in Step 3, then add directly onto the sour-cream-coated pork, pressing to adhere.

BUST OUT

- Zester
 - Paper towels
 - Small bowl
 - Medium bowl
 - Baking sheet
 - Large pan
 - Zip-close bag
- Kosher salt
 - Black pepper
 - Cooking oil (2 tsp + more for frying)

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1 PREP & MAKE SAUCE

- Adjust rack to top position (**top and middle positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Cut **broccoli florets** into bite-size pieces if necessary. Zest and quarter **lemon**.
- In a small bowl, combine **mayonnaise, honey,** and **mustard**; set aside.



4 COAT PORK

- Pat **pork*** dry with paper towels.
- Place **sour cream** in a medium bowl; add pork and turn to coat.
- Place coated pork in bag with **panko mixture** and seal to close. Shake until pork is evenly coated. **TIP: You may need to move pork chops around in bag, pressing with your hands, to spread out panko and make it stick.**

 Swap in **chicken*** for pork.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a **drizzle of oil, Fry Seasoning, salt,** and **pepper**. Roast on top rack for 10 minutes. (**For 4 servings, use 2 sheets; roast potatoes on top rack and broccoli on middle rack.**)
- After 10 minutes, carefully toss **broccoli** on empty side of baking sheet with a **drizzle of oil, salt,** and **pepper**, and continue to roast on top rack until veggies are browned and tender, 15-20 minutes.



5 MAKE SCHNITZEL

- Heat a ¼-inch layer of oil in a large, heavy-bottomed pan over medium-high heat. Once oil is hot enough that a **pinch of panko** sizzles when added to pan, add **pork**. **TIP: Depending on the size of your pan, you may need to work in batches.**
- Cook until panko is golden and pork is cooked through, 3-5 minutes per side. **TIP: For thicker pork chops, cook 1-2 minutes more.**
- Transfer to a paper-towel-lined plate.



3 MIX PANKO


- Meanwhile, place **panko, lemon zest,** and **garlic powder** in a large zip-close bag. Season with **salt (we used 1 tsp; 2 tsp for 4 servings)** and **pepper**.



6 SERVE

- Divide **pork, potatoes,** and **broccoli** between plates. Serve with **lemon wedges** on the side and **creamy mustard sauce** for dipping or drizzling.

*Pork is fully cooked when internal temperature reaches 145°.

 *Chicken is fully cooked when internal temperature reaches 165°.