



Lemon Thyme Pork Schnitzels

with Chips, Salad & Dill Mayo

Grab your Meal Kit with this symbol



Potato



Lemon Thyme



Apple



Carrot



Panko Breadcrumbs



Pork Schnitzel



Mixed Salad Leaves



Dill & Parsley Mayonnaise

Hands-on: **25-35 mins**
Ready in: **25-35 mins**

Forget parsley, sage, rosemary and thyme – it's lemon thyme that makes these schnitzels so exceptionally delicious! Add a super-tasty salad with apple and carrot, plus fries and herbed mayo, and an all-new dinner is on the table.

Pantry items

Olive Oil, Honey, Vinegar (White Wine or Balsamic), Plain Flour, Egg

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
lemon thyme	1 bunch	1 bunch
apple	½	1
carrot	½	1
honey*	½ tsp	1 tsp
vinegar* (white wine or balsamic)	1 tsp	2 tsp
plain flour*	2 tbs	½ cup
salt*	1 tsp	2 tsp
egg*	1	2
panko breadcrumbs	1 packet	2 packets
pork schnitzel	1 packet	1 packet
mixed salad leaves	1 bag (30g)	1 bag (60g)
dill & parsley mayonnaise	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	2931kJ (700Cal)	546kJ (130Cal)
Protein (g)	51.3g	9.6g
Fat, total (g)	27.8g	5.2g
- saturated (g)	4g	0.7g
Carbohydrate (g)	59.1g	11g
- sugars (g)	9.1g	1.7g
Sodium (mg)	1233mg	230mg

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



1. Bake the chips

Preheat the oven to **240°C/220°C fan-forced**. Slice the **potato** (unpeeled) into 1cm chips. Place on an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with **salt** and **pepper**. Toss to coat, then bake until tender, **25-30 minutes**.

TIP: Cut the potato to the correct size so it cooks in the allocated time.



2. Get prepped

While the chips are baking, pick the **lemon thyme** leaves. Slice the **apple** (see ingredients list) into thin wedges. Grate the **carrot** (see ingredients list).

TIP: Hold each thyme sprig at the top, then gently run your fingers down to remove the leaves. If the stems are very soft, you can just chop them instead.



3. Make the salad dressing

In a large bowl, combine the **honey**, **vinegar** and a **drizzle** of **olive oil**. Season with **salt** and **pepper** and use a fork or whisk to combine. Set aside.



4. Crumb the schnitzel

In a shallow bowl, combine the **plain flour**, the **salt** and a **good pinch** of **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, combine the **panko breadcrumbs** and **lemon thyme**. Separate the **pork schnitzels** (there should be about 2 per person). Dip each **pork schnitzel** into the seasoned **flour**, followed by the **egg** and finally into the **panko mixture**. Set aside on a plate.



5. Fry the schnitzel

Heat a large frying pan over a medium-high heat and add enough **olive oil** to coat the base of the pan. When the oil is hot, add the **crumbed schnitzel** in batches and cook until golden and cooked through, **1-2 minutes** each side. Transfer to a plate lined with paper towel.

TIP: Add extra oil between batches if needed.



6. Serve up

Add the apple, carrot and mixed salad leaves to the salad dressing in the bowl and toss to coat. Divide the pork schnitzel, chips and salad between plates. Serve with the **dill & parsley mayonnaise**.

Enjoy!