



Nan's Pork Schnitzel & Potato Wedges

with Peppercorn Aioli & Pear Salad

Grab your Meal Kit with this symbol



Potato



Pear



Celery



Black Peppercorns



Garlic Aioli



Nan's Special Seasoning



Panko Breadcrumbs



Flaked Almonds



Salad Leaves



Pork Schnitzels

Prep in: 25-35 mins
Ready in: 30-40 mins

The classics have withstood the test of time for a reason and the pork schnitzel with wedges is one of them because what can beat a crunchy and seasoned crumb? When served with potato wedges and a peppery aioli sauce for dipping this dish is unstoppable and we know that it will be returning to your table many more times.

Pantry items

Olive Oil, Plain Flour, Egg, Balsamic 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
pear	1	2
celery	1 stalk	2 stalks
black peppercorns	½ sachet	1 sachet
garlic aioli	1 medium packet	1 large packet
plain flour*	2½ tbs	½ cup
Nan's special seasoning	1 sachet	1 sachet
salt*	½ tsp	1 tsp
egg*	1	2
panko breadcrumbs	1 packet	1 packet
pork schnitzels	1 packet	1 packet
flaked almonds	1 packet	2 packets
balsamic vinegar*	drizzle	drizzle
salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3135kJ (749Cal)	561kJ (134Cal)
Protein (g)	53.1g	9.5g
Fat, total (g)	27.1g	4.9g
- saturated (g)	4g	0.7g
Carbohydrate (g)	71.9g	12.9g
- sugars (g)	20.3g	3.6g
Sodium (mg)	1119mg	200mg

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.

1



Bake the wedges

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **potato** into wedges.
- Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Bake until tender, **25-30 minutes**.

TIP: If your oven tray is crowded, divide between two trays.

2



Get prepped

- Meanwhile, thinly slice **pear** and **celery**. Lightly crush **black peppercorns** (see ingredients) in a pestle and mortar or in their sachet using a rolling pin.
- In a small bowl, combine crushed **peppercorns** and **garlic aioli**. Set aside.

3



Crumb the pork

- In a shallow bowl, combine the **plain flour**, **Nan's special seasoning** and the **salt**.
- In a second shallow bowl, whisk the **egg**.
- In a third shallow bowl, place **panko breadcrumbs**.
- Separate **pork schnitzels** to get two per person. Coat **pork** in the **flour mixture**, followed by the **egg**, and finally in **panko breadcrumbs**. Transfer to a plate.

4



Cook the pork

- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.
- Return the frying pan to medium-high heat with enough **olive oil** to cover the base of the pan. Cook **pork schnitzel** in batches until golden and cooked through, **1-2 minutes** each side. Transfer to a paper towel-lined plate.

5



Make the salad

- Meanwhile, combine a drizzle of **balsamic vinegar** and **olive oil** in a large bowl. Add **salad leaves**, **pear** and **celery**. Season to taste and toss to coat.

6



Serve up

- Slice pork schnitzel.
- Divide pork, potato wedges and pear salad between plates.
- Garnish with almonds and serve with peppercorn aioli. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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