



# PORK SCHNITZEL

with Roasted Veggies & a Creamy Mustard Dipper



## HELLO



Unlike most mustards, Colman's English Mustard is Exceptionally Different. Uniquely made with white & brown mustard seeds, it creates a hot and tangy flavor!

**PREP: 10 MIN** | **TOTAL: 35 MIN** | **CALORIES: 840**



Carrots



Lemon



Honey



Fry Seasoning



Garlic Powder



Pork Cutlets



Yukon Gold Potatoes



Mayonnaise  
(Contains: Eggs)



Colman's English Mustard  
(Contains: Wheat)



Panko Breadcrumbs  
(Contains: Wheat)



Sour Cream  
(Contains: Milk)

## START STRONG

If you don't have a zip-close bag on hand, sprinkle the panko mixture directly onto sour-cream-coated pork, pressing to adhere.

## BUST OUT

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

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Carrots **12 oz** | **24 oz**
- Yukon Gold Potatoes **12 oz** | **24 oz**
- Lemon **1** | **1**
- Mayonnaise **2 TBSP** | **4 TBSP**
- Honey **2 tsp** | **4 tsp**
- Colman's English Mustard **1 TBSP** | **1 TBSP**
- Fry Seasoning **1 TBSP** | **2 TBSP**
- Panko Breadcrumbs **½ Cup** | **1 Cup**
- Garlic Powder **1 tsp** | **2 tsp**
- Sour Cream **2 TBSP** | **4 TBSP**
- Pork Cutlets\* **12 oz** | **24 oz**

\* Pork is fully cooked when internal temperature reaches 145 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 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 all produce.** Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Cut **potatoes** into ½-inch-thick wedges. Zest and quarter **lemon**. In a small bowl, combine **mayonnaise, honey,** and ½ **tsp Colman's English Mustard** (1 tsp for 4). Taste and add more mustard if you'd prefer extra heat; set aside.



## 4 COAT PORK

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 around cutlets in bag, pressing with your hands, to spread out panko and make it stick.



## 2 ROAST VEGGIES

Toss **carrots** on one side of a baking sheet with a drizzle of **oil, salt,** and **pepper.** On empty side of same sheet, toss **potatoes** with a drizzle of **oil, salt, pepper,** and **Fry Seasoning.** Roast on top rack until veggies are browned and tender, 20-25 minutes. (For 4 servings, divide between 2 baking sheets; roast potatoes on top rack and carrots on middle rack.)



## 5 MAKE SCHNITZEL

Heat a ¼-inch-layer of **oil** in a large, preferably nonstick, 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, 2-3 minutes per side. Transfer to a paper-towel-lined plate.



## 3 SEASON PANKO

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



## 6 SERVE

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

## TAKE TWO

Love the creamy mustard sauce? Try making it again as a dip for chicken tenders or soft pretzels.

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