



Pork Schnitzel & Fries

with Smokey Aioli Slaw

Grab your Meal Kit with this symbol



Potato



Pear



Aussie Spice Blend



Panko Breadcrumbs



Pork Schnitzels



Slaw Mix



Smokey Aioli

Hands-on: 20-30 mins
Ready in: 30-40 mins

Who doesn't love a good crumbed pork? Paired with a creamy slaw and baked fries, we bet this will be a real hit in the household tonight.

Pantry items

Olive Oil, White Wine Vinegar, 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
pear	½	1
white wine vinegar*	1 tsp	2 tsp
plain flour*	1 tbs	2 tbs
Aussie spice blend	1 sachet	2 sachets
salt*	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	1 packet	2 packets
pork schnitzels	1 packet	1 packet
slaw mix	1 bag (150g)	1 bag (300g)
smokey aioli	1 packet (100g)	2 packets (200g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3690kJ (881Cal)	642kJ (153Cal)
Protein (g)	52g	9g
Fat, total (g)	48.1g	8.4g
- saturated (g)	5.8g	1g
Carbohydrate (g)	60.4g	10.5g
- sugars (g)	11.7g	2g
Sodium (mg)	1012mg	176mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Bake the fries

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 1cm fries. Place on an oven tray lined with baking paper. Season with **salt** and drizzle with **olive oil**. Toss to coat, then bake until tender, **20-25 minutes**.

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



Get prepped

While the fries are baking, slice the **pear** (see ingredients) into thin sticks. Place in a large bowl with the **white wine vinegar** and toss to coat. Set aside.



Crumb the pork

In a shallow bowl, combine the **plain flour**, **Aussie spice blend** and the **salt**, then season with **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Separate the **pork schnitzels** (you should get around 2 per person). Dip the **pork** into the **flour mixture**, followed by the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate.



Cook the pork

Heat a large frying pan over a high heat with enough **olive oil** to coat the base. When the oil is hot, cook the **pork** until golden and cooked through, **1-2 minutes** each side (cook in batches if your pan is getting crowded). Transfer to a plate lined with paper towel.

TIP: Add extra oil if needed so the schnitzel doesn't stick to the pan.



Make the slaw

Add the **slaw mix** and 1/2 the **smokey aioli** to the bowl with the pear. Toss to combine and season to taste.



Serve up

Slice the pork schnitzel. Divide the pork, fries and smokey aioli slaw between plates. Serve with the remaining smokey aioli on the side.

Enjoy!