



# Pork Schnitzel & Fries

with Smokey Aioli Slaw



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 pork schnitty? Teamed 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 refer to method	4 People refer to method
olive oil*	2	4
potato	½	1
pear	1 tsp	2 tsp
white wine vinegar*	1 tbs	2 tbs
plain flour*	1 sachet	2 sachets
Aussie spice blend	¼ tsp	½ tsp
egg*	1	2
panko breadcrumbs	1 medium packet	1 large packet
pork schnitzels	1 small packet	1 large packet
slaw mix	1 small bag	1 large bag
smokey aioli	1 packet (100g)	2 packets (200g)

\*Pantry items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3895kJ (931Cal)	672kJ (161Cal)
Protein (g)	51.9g	9g
Fat, total (g)	54g	9.3g
- saturated (g)	6.6g	1.1g
Carbohydrate (g)	59.6g	10.3g
- sugars (g)	11.7g	10.3g
Sodium (mg)	1012mg	175mg

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](https://hellofresh.co.nz/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** into fries. Place on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out in a single layer, then bake until tender, **20-25 minutes**.

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



### Get prepped

While the fries are baking, slice the **pear** (see ingredients) into thin sticks. In a large bowl, combine the **pear** and the **white wine vinegar**. Set aside.



### Crumb the pork

In a shallow bowl, combine the **plain flour**, **Aussie spice blend**, the **salt** and a pinch of **pepper**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Separate the **pork schnitzels** (if stuck together). Dip the **pork** into the **flour mixture**, then in the **egg**, and finally in the **panko breadcrumbs**. Transfer to a plate.

**TIP:** Use one hand for the wet ingredients and one hand for the dry ingredients to stop your hands getting too messy!



### Cook the pork

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

**TIP:** Add extra oil if needed so the schnitzels don't stick to the pan!



### Make the slaw

To the bowl with the pear, add the **slaw mix** and 1/2 the **smokey aioli**. Toss to combine. Season to taste.



### Serve up

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

### Enjoy!

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