

Pork Schnitzel & Oven-Baked Wedges

with Apple-Parmesan Salad & Smokey Aioli

Grab your Meal Kit with this symbol



Potato



Apple



Cucumber



Mint



Panko Breadcrumbs



Pork Schnitzels



Mixed Salad Leaves



Grated Parmesan Cheese



Smokey Aioli

 Hands-on: **25-35 mins**
Ready in: **30-40 mins**

All the classic flavours in this German-inspired dish play off against each other in the most delightful way. The sweetness of the honey and apple against sharp Parmesan and crunchy crumbed pork is just lovely!

Pantry items

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

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	3	6
apple	½	1
cucumber	1 (medium)	1 (large)
mint	1 bunch	1 bunch
plain flour*	2 tbs	¼ cup
salt*	1 tsp	2 tsp
egg*	1	2
panko breadcrumbs	1 packet	1 packet
pork schnitzels	1 packet	1 packet
honey*	1 tsp	2 tsp
vinegar* (white wine or red wine)	1 tsp	2 tsp
mixed salad leaves	1 bag (60g)	1 bag (120g)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3192kJ (762Cal)	525kJ (125Cal)
Protein (g)	54g	8.9g
Fat, total (g)	32.7g	5.4g
- saturated (g)	6.8g	1.1g
Carbohydrate (g)	60.2g	9.9g
- sugars (g)	9g	1.5g
Sodium (mg)	2565mg	422mg

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.



Bake the wedges

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

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



Get prepped

Thinly slice the **apple** (see ingredients) into wedges. Thinly slice the **cucumber** into half-moons. Pick the **mint** leaves and thinly slice.



Crumb the pork

In a shallow bowl, combine the **plain flour** and the **salt**. In a second shallow bowl, whisk the **egg**. In a third shallow bowl, place the **panko breadcrumbs**. Separate the **pork schnitzels** (they may be stuck together). Dip the **pork schnitzels** into the **plain flour**, followed by the **egg**, and finally into the **panko breadcrumbs**. Transfer to a plate.

TIP: If you don't have an egg, use 2 1/2 tbs milk instead.



Cook the pork

Heat a large frying pan over a high heat with enough **olive oil** to coat the base of the pan. When the oil is hot, cook the **pork schnitzels**, in batches, until golden and cooked through, **2-3 minutes** each side. Transfer to a plate lined with paper towel.

TIP: Add extra olive oil between batches if needed.



Make the salad

In a large bowl, combine the **honey**, **vinegar** and **olive oil** (1/2 tbs for 2 people / 1 tbs for 4 people). Add the **mixed salad leaves**, **apple**, **cucumber**, **mint** and **grated Parmesan cheese**. Toss to coat.



Serve up

Divide the pork schnitzels, wedges and the apple-Parmesan salad between plates. Serve with the **smokey aioli**.

Enjoy!