



# Pork Schnitzel Patties

with Warm Brussels Salad

30 Minutes



Ground Pork



Italian Breadcrumbs



Shallot



Lemon



Brussels Sprouts



Sweet Potato



Mayonnaise



Kale, chopped



Garlic Puree



Parsley



Dijon Mustard

HELLO ITALIAN BREADCRUMBS

*These seasoned breadcrumbs give pork an irresistibly light and airy crunch!*

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, shallow dish, zester, large bowl, parchment paper, small bowl, large pot, large non-stick pan

## Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	½ cup	1 cup
Shallot	50 g	100 g
Lemon	1	1
Brussels Sprouts	227 g	454 g
Sweet Potato	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Kale, chopped	56 g	113 g
Garlic Puree	1 tbsp	2 tbsp
Parsley	7 g	14 g
Dijon Mustard	1 tbsp	2 tbsp
Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

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## Roast sweet potatoes

Cut **sweet potatoes** into ½-inch pieces. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, stirring halfway through, until tender, 20-22 min.



## Cook patties

Add **breadcrumbs** to a shallow dish. Working with **one patty** at a time, press **patty** into **breadcrumbs** to coat completely. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **patties**. Cook, flipping once, until golden-brown and cooked through, 4-5 min per side.\*\*



## Prep and make aioli

While **sweet potatoes** roast, thinly slice **Brussels sprouts**. Roughly chop **parsley**. Peel, then thinly slice **shallot**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Add **mayo**, **half the parsley**, **lemon zest**, **½ tbsp lemon juice** and **¼ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Cook Brussels sprouts

While **patties** cook, heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **Brussels sprouts**, **kale** and **shallots**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender-crisp, 5-6 min. Remove the pan from heat. Add **remaining lemon juice**, then stir to combine.



## Make patties

Combine **pork**, **Dijon**, **garlic puree**, **remaining parsley** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Form **mixture** in **2 equal-sized patties** (4 patties for 4 ppl). Flatten **each patty** to ½-inch thickness.



## Finish and serve

Divide **Brussels sprouts mixture**, **sweet potatoes** and **pork schnitzel patties** between plates. Serve **lemon aioli** alongside for dipping. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!