

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz Potatoes*



2 TBSP | 4 TBSP Mayonnaise Contains: Eggs



1 TBSP | 2 TBSP Fry Seasoning



1½ TBSP 3 TBSP

Sour Cream Contains: Milk



12 oz | 24 oz Broccoli



Lemon



2 tsp | 4 tsp



2 tsp | 4 tsp Dijon Mustard



1 tsp | 2 tsp Garlic Powder



½ Cup | 1 Cup

Panko

Breadcrumbs Contains: Wheat

10 oz | 20 oz Pork Chops



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

*The ingredient you received may be a different color.



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.

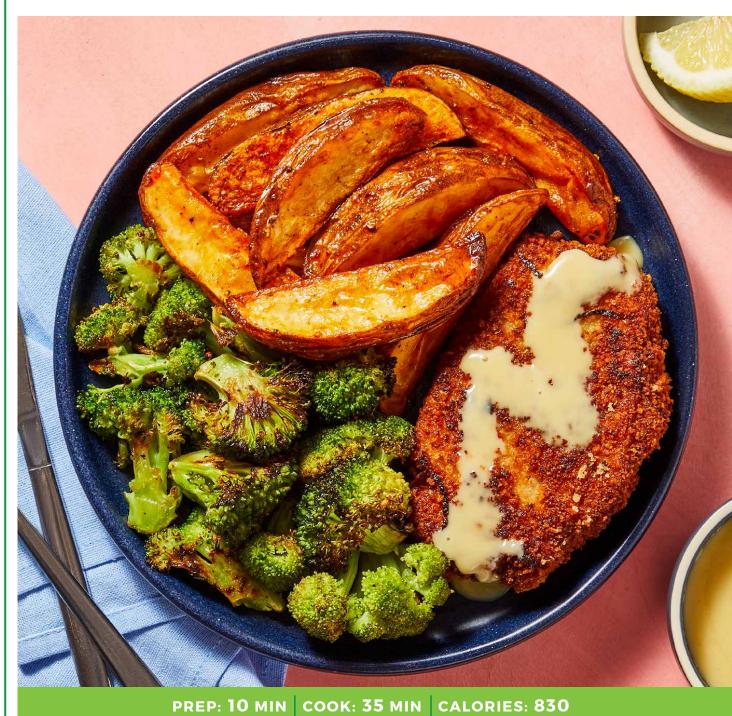


10 oz | 20 oz Chicken Cutlets



PORK SCHNITZEL

with Roasted Veggies & Creamy Mustard Sauce





HELLO

SCHNITZEL

Tender pork cutlets are crusted in crispy panko, then fried until aolden brown.

PRESS ON

If you don't have a zip-close bag handy, combine the panko mixture in a small bowl in Step 3, then add directly onto the sour-creamcoated pork, pressing to adhere.

BUST OUT

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

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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 produce.
- Cut **potatoes** into ½-inch-thick wedges. Cut broccoli into bite-size pieces. Zest and quarter lemon.
- In a small bowl, combine mayonnaise, honey, and mustard; set aside.



2 ROAST VEGGIES

- Toss **potatoes** on one side of a baking sheet with a drizzle of oil, Fry Seasoning, salt, and pepper. Roast on top rack for 10 minutes. (For 4 servings, use 2 sheets; roast potatoes on top rack and broccoli on middle rack.)
- · After 10 minutes, carefully toss broccoli on empty side of baking sheet with a drizzle of oil, salt, and pepper, and continue to roast on top rack until veggies are browned and tender, 15-20 minutes.



3 MIX PANKO

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



4 COAT PORK

- Pat pork* dry with paper towels.
- 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 pork chops around in bag, pressing with your hands, to spread out panko and make it stick.





5 MAKE SCHNITZEL

- Heat a 1/4-inch layer of oil in a large. heavy-bottomed pan over mediumhigh 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, 3-5 minutes per side. TIP: For thicker pork chops, cook 1-2 minutes more.



6 SERVE

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