



PORK SCHNITZEL WITH CREAMY MUSTARD SAUCE

with Roasted Broccoli & Golden Potatoes

INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 tsp | 4 tsp
Honey



12 oz | 24 oz
Potatoes*



1 TBSP | 2 TBSP
Fry Seasoning



1 | 2
Broccoli



1 | 1
Lemon



1 tsp | 2 tsp
Garlic Powder



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



10 oz | 20 oz
Pork Chops



½ Cup(s) | 1 Cup(s)
Panko
Breadcrumbs
Contains: Wheat



2 tsp | 4 tsp
Dijon Mustard



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP
OR GIVE US A CALL AT (646) 846-3663.

*The ingredient you received may be a different color.



HelloCustom

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



10 oz | 20 oz
Beef Tenderloin
Steak

Calories: 860



10 oz | 20 oz
Chicken Cutlets

Calories: 790



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 820



HELLO

SCHNITZEL

Tender pork cutlets are crusted in crispy panko, then fried until golden 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-cream-coated pork, pressing to adhere.

BUST OUT

- Zester
- Small bowl
- Baking sheet
- Zip-close bag
- Paper towels
- Medium bowl
- Large pan
- Kosher Salt
- Cooking Oil
- Black Pepper

MORE IS MORE

If you upgraded your meal to double your protein or veggies, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. To cook 3-serving or 6-serving recipes, refer to the separate **MORE IS MORE** card for all the info you'll need!

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



Scan here to rate your recipe!



Share your #HelloFreshPics with us @HelloFresh



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.



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.**

- 🔄 Swap in **chicken*** or **beef*** for pork.



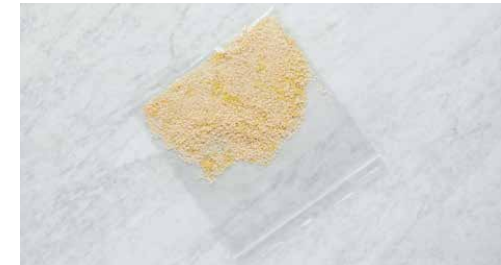
2 ROAST VEGGIES

- 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.



5 MAKE SCHNITZEL

- Heat a **¼-inch layer of oil** in a large, heavy-bottomed pan over medium-high 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.**
- Transfer to a paper-towel-lined plate.
- 🔄 Cook **chicken** as instructed or cook **beef** to desired doneness, 4-7 minutes per side.



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**.



6 SERVE

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

*Pork is fully cooked when internal temperature reaches 145°.

🔄 *Poultry is fully cooked when internal temperature reaches 165°.

🔄 *Beef is fully cooked when internal temperature reaches 145°.