



# PORK SCHNITZEL

## with Roasted Veggies & a Creamy Mustard Dipper

### INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Carrots



12 oz | 24 oz  
Yukon Gold  
Potatoes



1 | 1  
Lemon



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



2 tsp | 4 tsp  
Honey



2 tsp | 4 tsp  
Dijon Mustard



1 TBSP | 2 TBSP  
Fry Seasoning



½ Cup | 1 Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic Powder



2 TBSP | 4 TBSP  
Sour Cream  
Contains: Milk



12 oz | 24 oz  
Pork Cutlets

### HELLO

#### PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give pork an irresistibly light and airy crunch.



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 810



## UPPER CRUST

If you don't have a zip-close bag on hand, sprinkle the panko mixture directly onto the sour-cream-coated pork, pressing to adhere.

## BUST OUT

- Peeler
- Zester
- Small bowl
- Baking sheet
- Zip-close bag
- Medium bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable 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 all produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Cut **potatoes** into ½-inch-thick wedges. Zest and quarter **lemon**.
- In a small bowl, combine **mayonnaise, honey,** and **mustard**; set aside.



## 4 COAT PORK

- 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 around cutlets in bag, pressing with your hands, to spread out panko and make it stick.**



## 2 ROAST VEGGIES

- Toss **carrots** on one side of a baking sheet with a drizzle of **oil, salt,** and **pepper**. Toss **potatoes** on empty side with a drizzle of **oil, Fry Seasoning, salt,** and **pepper**.
- Roast on top rack until veggies are browned and tender, 20-25 minutes. (**For 4 servings, use 2 sheets; roast potatoes on top rack and carrots on middle rack.**)



## 5 MAKE SCHNITZEL

- Heat a ¼-inch layer of **oil** in a large, preferably nonstick, 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, 2-3 minutes per side. Transfer to a paper-towel-lined plate.



## 3 MIX PANKO

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



## 6 SERVE

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

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