



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, Soy



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: 850



PRESS ON

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

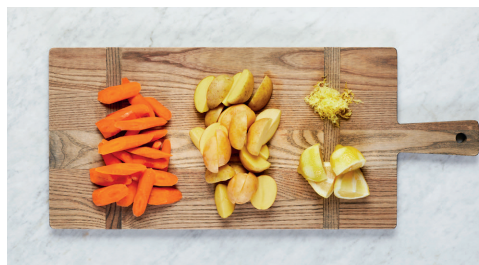
- Peeler
- Zester
- Small bowl
- Baking sheet
- Zip-close bag
- Medium bowl
- Large pan
- Paper towels
- Kosher salt
- Black pepper
- Vegetable oil (2 tsp + more for frying)

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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.** (For 4 servings, use 2 sheets; roast potatoes on top rack and carrots on middle rack.)
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



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°.