



INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Carrots



12 oz | 24 oz
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



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



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

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



10 oz | 20 oz
Chicken Cutlets

Calories: 800

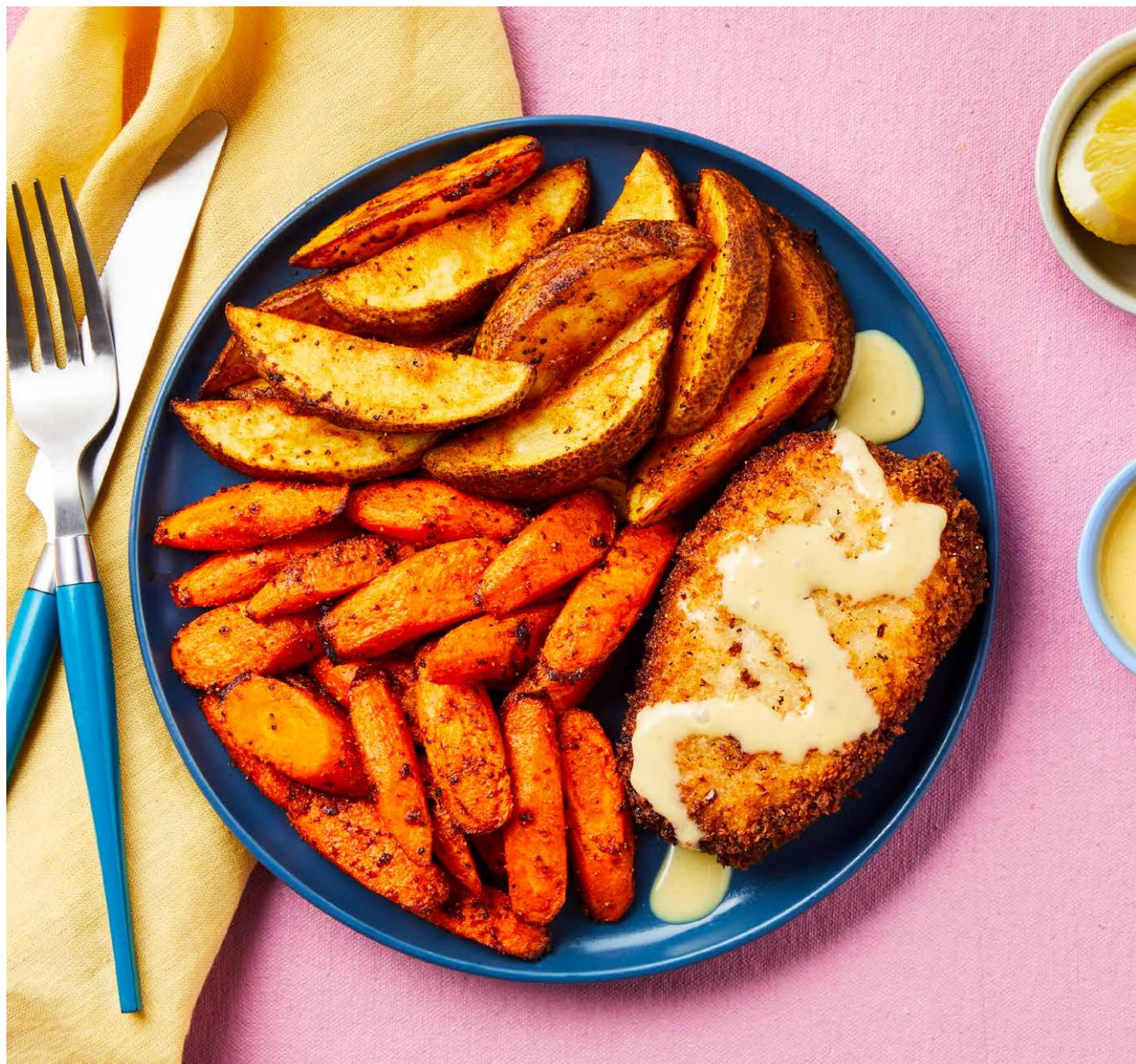


10 oz | 20 oz
Organic Chicken
Cutlets

Calories: 800

PORK SCHNITZEL

with Roasted Veggies & a Creamy Mustard Sauce



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 830



HELLO

SCHNITZEL

Tender pork chops 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

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

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663
HelloFresh.com

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

🐔 *Chicken is fully cooked when internal temperature reaches 165°.



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.**
- 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.



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.



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.**

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



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.



6 SERVE

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