



# PORK 'SAMMIE'

with Monterey Jack and Roasted Potato Rounds



## HELLO

### DIY PICKLES

The perfect zippy, crunchy, salty addition to this juicy pork cutlet sammie

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 920



Pork Schnitzel



Monterey Jack Cheese, shredded



Onion, sliced



Burger Bun



Mini Cucumber



Dijon Mustard



Mayonnaise



Yellow Potato



HFC Finishing Salt



White Wine Vinegar

## BUST OUT

- Baking Sheet
- Measuring Cups
- Large Non-Stick Pan
- Small Pot
- Measuring Spoons
- Sugar (2 tsp)
- Paper Towel
- Butter 2 (2 tbsps)
- Aluminum Foil
- Salt and Pepper
- 2 Small Bowls
- Olive or Canola oil

## INGREDIENTS

4-person

- Pork Schnitzel 680 g
- Monterey Jack Cheese, shredded 2 ½ cup
- Onion, sliced 227 g
- Burger Bun 1,2,3 4
- Mini Cucumber 132 g
- Dijon Mustard 6,9 2 ½ tsp
- Mayonnaise 3,9 4 tbsp
- Yellow Potato 680 g
- HFC Finishing Salt 1 tbsp
- White Wine Vinegar 9 4 tbsp

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Preheat the oven to **450°F** (to toast the buns and melt cheese). Start prepping when the oven comes up to temperature!



**1 ROAST POTATOES** Wash and dry all produce.\* Slice the **potatoes** into ¼-inch rounds. On a baking sheet, toss the **potatoes** with **2 tbsp oil**. Arrange in a single layer. Season with **half the finishing salt**. Roast in the centre of the oven, until the **potato rounds** are golden-brown, 25-28 min.



**4 COOK ONIONS** Add **2 tbsp butter**, then the **onions** to the same pan. Season with **salt and pepper**. Cook, stirring occasionally, until onions soften and are golden-brown, 4-6 min. (**TIP:** Scrape up the brown bits from the bottom of the pan — this will add loads of extra flavour!) Remove the pan from the heat. Set aside.



**2 PREP** Meanwhile, slice the **cucumbers** into ¼-inch rounds. In a small bowl, combine the **mustard and mayo**. Set aside. Heat a small pot over medium heat. When pot is hot, add the **cucumbers, vinegar, ¼ cup water, 2 tsp sugar** and **1 tsp salt**. Cook until tender-crisp, 3-4 min. Transfer the **pickled cucumbers**, along with **liquid**, to another small bowl. Set inside the fridge to cool.



**5 TOAST BUNS** When the **potatoes** are golden-brown, transfer to a plate. Split the **buns** in half. Add the **buns**, cut-side up, to the same baking sheet. Divide the **cheese** over the top halves of the **buns**. Toast in the middle of the oven until the **cheese** melts and **buns** are golden-brown, 4-6 min. (**TIP:** Keep an eye on the buns so they do not burn!)



**3 COOK SCHNITZEL** Pat the **schnitzels** dry with paper towels. Season with **remaining HFC finishing salt**. Heat a large non-stick pan over medium-high heat. When pan is hot add **1 tbsp oil**, then **two schnitzels**. Pan-fry until golden-brown and cooked through, 2-3 min per side. (**TIP:** Cook to a minimum internal temp. of 71°C/160°F, as size may vary.\*\*\*) Transfer **schnitzels** to a plate. Cover with foil. Repeat with another **1 tbsp oil** and **remaining schnitzels**.



**6 FINISH AND SERVE** Spread **half the mustard-mayo** over **bottom buns**. Divide **schnitzel, onions** and **pickled cucumbers** between **bottom buns**. Top with **cheesy top buns**. Serve with **potato rounds** and **remaining mayo**.

## SALTY!

Sprinkle any leftover finishing salt on your potatoes for an added kick of flavour