

for the
little onesNuggets with Mash
& Veggies

Schnitzels & Mash



30 Minutes



2 Servings



PORK

Golden panko crumbed pork schnitzels served with creamy mash, fresh salad vegetables and a mustard dressing.

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FROM YOUR BOX

MEDIUM POTATOES	3
BABY COS LETTUCE	1
GREEN APPLE	1
DUTCH CARROTS	1 bunch
DIJON MUSTARD	1 small jar
PORK STEAKS	300g
PANKO CRUMBS	40g

FROM YOUR PANTRY

oil + butter for cooking, salt, pepper, olive oil, red wine vinegar, honey

COOKING TOOLS

large frypan, saucepan

Roast the potatoes and carrots if you prefer for your family! You can add the apples to roast on the tray also!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – panko is replaced with cornflakes. Crush to use as a crumb.



1. Boil the Potatoes

Peel and chop potatoes and place in a large saucepan. Cover with water. Bring to a boil and cook for 15 minutes or until soft. To drain, see step 5.

tip You can blanch the carrots in the boiling water while you cook the potatoes if you prefer!



4. Cook the PORK

Heat a frypan with **2 tbsp oil/butter** over medium heat. Add crumbed pork and cook (in batches) for 3-4 minutes on each side or until cooked through.



2. Make the SALAD & DRESSING

Wedge lettuce, cut apple into rounds and trim carrots. Arrange on a serving platter.

Whisk to combine mustard with **1/4 cup olive oil, 1 tbsp water, 1 tbsp vinegar and 1/2 tbsp honey**.



5. Mash the Potatoes

Reserve **1/4 cup cooking water** before draining the potatoes. Return potatoes to saucepan and mash with **1-2 tbsp butter**. Season with **salt and pepper**.

tip Replace cooking water with milk for a creamier mash!



3. TRIM & CRUMB the PORK

Trim pork steaks and pound evenly using a mallet. Halve, coat in **oil** then press into crumb to coat.

tip Cut into nuggets before crumbing if you think that works better for your family.



6. FINISH AND SERVE

Serve mash with schnitzels, salad and dressing.

tip Any leftover dressing can be kept in the fridge for up to 5 days to dress salads during the week.