



Pork Schnitzels

with Warm Potato Salad

Tender pork schnitzels coated your way, alongside a potato salad with green beans and cherry tomatoes.



30 minutes



2 servings



Pork

FROM YOUR BOX

BABY POTATOES	400g
GREEN BEANS	150g
CHERRY TOMATOES	200g
LEMON	1
PORK STEAKS	300g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

NOTES

You can add some chives or spring onions to the potato salad as well as chopped cornichons and a creamy dressing if preferred!

The vegetables can be cooked as a traybake in the oven instead. Add some zucchini, capsicum or sweet potato for more serves.

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1. PREPARE THE VEGETABLES

Halve or quarter **baby potatoes**. Add to a saucepan and cover with water. Bring to a boil and simmer for 12–15 minutes or until tender. Trim and cut **green beans** into thirds. Add to water to simmer for last 2 minutes. Drain and set aside. Halve **tomatoes** and toss together.

TIP *You could roast the potatoes and tomatoes in the oven and cook the beans in the frypan with the pork if preferred.*

2. PREPARE THE DRESSING

Zest **lemon** (set aside for pork). Whisk together **1/2 lemon juice** (wedge remaining), **1 1/2 tbsp olive oil** and **1/2 tsp dried herb of choice** (optional). Season with **salt and pepper**.

TIP *We added 1/2 tsp dried tarragon. You could use dried oregano or lemon pepper. Add some dijon or seeded mustard for extra depth of flavour! If you prefer a creamy dressing you can use an aioli, mayonnaise or yoghurt. Chopped capers also work well in this dressing.*

3. COOK THE PORK

Use a meat mallet or rolling pin to flatten the **pork steaks** to roughly 1cm thick. Coat with **lemon zest, oil, salt and pepper**. Coat with crumb, seasoning or batter of choice (see tip). Cook in a frypan over medium–high heat with **oil** for 3–5 minutes each side or until cooked through.

TIP *You could crumb the pork with cornflakes, bread crumbs, panko or sesame seeds! We used 1 tbsp plain flour and egg wash to make a light batter. If you don't feel like a crumb coating, season the pork with a spice or dried herb of choice instead.*

4. FINISH AND SERVE

Toss the **vegetables** through the **dressing**. Serve with **pork schnitzels** and **lemon wedges**.

TIP *You could add some toasted nuts or seeds such as flaked almonds, pine nuts or pepita seeds. Serve the pork with condiment of choice. A relish or chutney works well!*

This recipe has simplified instructions to help lower your meal cost.