



Pork Schnitzels

with Warm Potato Salad

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



30 minutes



4/6 servings



Pork

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	800g	1.2kg
GREEN BEANS	150g	2 x 150g
CHERRY TOMATOES	200g	2 x 200g
LEMON	1	2
PORK STEAKS	600g	600g + 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 all together.

2. PREPARE THE DRESSING

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

6P – **zest lemons** (set aside for pork). Whisk together **lemon and juice** from 1 lemon (wedge remaining), **3–4 tbsp olive oil** and **1–2 tsp dried herb of choice** (optional).

TIP *Add 1 tsp dried tarragon (or dried oregano or lemon pepper). Add dijon or seeded mustard for extra flavour. For a creamy dressing, use aioli, mayonnaise or yoghurt.*
Chopped capers also work well.

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 notes). Cook in a frypan over medium–high heat with **oil** for 3–5 minutes each side or until cooked through.

TIP *Crumb pork with cornflakes, bread crumbs, panko or sesame seeds. Use 1 tbsp plain flour and egg wash for a light batter. Alternatively, skip crumb and season pork with a spice or dried herb of choice.*

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.