

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork Schnitzels

with 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

| | |
|-----------------|------|
| MEDIUM POTATOES | 2 |
| 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.

1. PREPARE THE VEGETABLES

Dice 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.