



Pork Schnitzel and Aioli

with Roasted Brussels Sprouts and Mashed Potatoes

35 Minutes



Pork Chops,
boneless



Mayonnaise



Panko Breadcrumbs



Russet Potato



Garlic, cloves



Brussels Sprouts



Chives



Sour Cream

HELLO SCHNITZEL

A schnitzel is a thin slice of meat that is breaded before frying!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, colander, measuring spoons, potato masher, shallow dish, aluminum foil, small bowl, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Pork Chops, boneless	340 g	680 g
Mayonnaise	4 tbsp	8 tbsp
Panko Breadcrumbs	½ cup	1 cup
Russet Potato	460 g	920 g
Garlic, cloves	3	6
Brussels Sprouts	227 g	454 g
Chives	7 g	14 g
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	2 tbsp	4 tbsp

Oil*

Salt and Pepper*

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep and make aioli

Halve **Brussels sprouts** (if larger, quarter them). Peel, then mince or grate **garlic**. Thinly slice **chives**. Peel, then cut **potatoes** into 1-inch pieces. Add **3 tbsp mayo**, **½ tsp garlic** (dbl both for 4 ppl) and **half the chives** to a small bowl. Season with **salt and pepper**, then stir to combine. Set aside.



Prep pork

Meanwhile, combine **panko** and **1 tsp salt** (dbl for 4 ppl) in a shallow dish. Carefully slice into the centre of **each pork chop**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **pork** like a book. Season all over with **salt and pepper**. Coat **each pork chop** all over with **remaining mayo**. Working with **one pork chop** at a time, press both sides into **panko** to coat completely.



Cook potatoes

Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min.



Cook pork

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp oil** (dbl for 4 ppl), then **pork**. (**NOTE:** For 4 ppl, pan-fry pork in batches, using 2 tbsp oil per batch.) Pan-fry until golden brown, 3-4 min per side. Transfer **pork** to a foil-lined baking sheet. Bake in the **top** of the oven until cooked through, 4-6 min. **



Roast Brussels sprouts

Meanwhile, add **Brussels sprouts** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **salt and pepper**, then toss to coat. Roast in the **middle** of the oven until almost tender, 10 min. At the 10 min mark, add **remaining garlic** to **Brussels sprouts**, then toss to coat. Continue to roast in the **middle** of the oven until tender, 4-5 min.



Finish and serve

Drain and return **potatoes** to the same pot, off heat. Mash **sour cream**, **remaining chives** and **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until creamy. Season with **salt and pepper**, to taste. Divide **pork**, **mashed potatoes** and **Brussels sprouts** between plates. Spoon **aioli** over **pork**.

Dinner Solved!