



Pork Schnitzel Patties

with Warm Brussels Salad

30 Minutes



Ground Pork



Italian Breadcrumbs



Shallot



Montreal Steak Spice



Lemon



Brussels Sprouts



Kale, chopped



Sweet Potato



Parsley



Mayonnaise

HELLO ITALIAN BREADCRUMBS

These seasoned breadcrumbs give pork an irresistibly light and airy crunch!

Start here

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

Bust out

Baking sheet, zester, measuring spoons, large bowl, parchment paper, small bowl, large pot, large non-stick pan, shallow dish

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	½ cup	1 cup
Shallot	50 g	100 g
Montreal Steak Spice	1 tbsp	2 tbsp
Lemon	1	1
Brussels Sprouts	227 g	454 g
Kale, chopped	56 g	113 g
Sweet Potato	340 g	680 g
Parsley	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Roast sweet potatoes

Cut **sweet potato** into ½-inch pieces. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Roast in **middle** of oven, stirring halfway through, until tender, 20-22 min.



Prep and make aioli

While **sweet potatoes** roast, thinly slice **Brussels sprouts**. Peel, then thinly slice **shallot**. Roughly chop **parsley**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Add **mayo, lemon zest, half the parsley, ½ tbsp lemon juice** and **¼ tsp sugar** (dbl both for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Make patties

Combine **pork, Montreal Steak Spice** and **remaining parsley** in a large bowl. Form mixture in **2 equal-sized patties** (4 patties for 4 ppl). Flatten **each patty** to ½-inch thickness.



Cook patties

Add **breadcrumbs** to a shallow dish. Working with **one patty** at a time, press into **breadcrumbs** to coat completely. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl) then **patties**. Cook, flipping once, until golden-brown and cooked through, 4-5 min per side. **



Cook Brussels sprouts

While **patties** cook, heat a large pot over medium-high heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) then **Brussels sprouts, kale** and **shallots**. Season with **salt** and **pepper**. Cook, stirring often, until **veggies** are tender-crisp, 5-6 min. Remove pan from heat. Add **remaining lemon juice**. Stir to combine.



Finish and serve

Divide **Brussels sprouts mixture, sweet potatoes** and **pork schnitzel patties** between plates. Serve **lemon aioli** alongside. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!