



Pork Schnitzel Patties

with Warm Brussels Salad

30 Minutes



Ground Pork



Italian Breadcrumbs



Shallot



Lemon



Brussels Sprouts



Sweet Potato



Mayonnaise



Kale, chopped



Garlic Puree



Parsley



Dijon Mustard

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

Ingredients

| | 2 Person | 4 Person |
|---------------------|----------|----------|
| Ground Pork | 250 g | 500 g |
| Italian Breadcrumbs | ½ cup | 1 cup |
| Shallot | 50 g | 100 g |
| Lemon | 1 | 1 |
| Brussels Sprouts | 227 g | 454 g |
| Sweet Potato | 340 g | 680 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Kale, chopped | 56 g | 113 g |
| Garlic Puree | 1 tbsp | 2 tbsp |
| Parsley | 7 g | 14 g |
| Dijon Mustard | 1 tbsp | 2 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.

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.

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Roast sweet potatoes

Cut **sweet potatoes** 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 the **middle** of the oven, stirring halfway through, until tender, 20-22 min.



Cook patties

Add **breadcrumbs** to a shallow dish. Working with **one patty** at a time, press **patty** 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.**



Prep and make aioli

While **sweet potatoes** roast, thinly slice **Brussels sprouts**. Roughly chop **parsley**. Peel, then thinly slice **shallot**. Zest, then juice **half the lemon** (whole lemon for 4 ppl). Cut any **remaining lemon** into wedges. Add **mayo**, **half the parsley**, **lemon zest**, **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.



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 the pan from heat. Add **remaining lemon juice**, then stir to combine.



Make patties

Combine **pork**, **Dijon**, **garlic puree**, **remaining parsley** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Form **mixture** in **2 equal-sized patties** (4 patties for 4 ppl). Flatten **each patty** to ½-inch thickness.



Finish and serve

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

Dinner Solved!