



Pork Schnitzel Patties











with Warm Brussels Salad

PRONTO 30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

-  Ground Pork
-  Italian Breadcrumbs
-  Shallot
-  Pastrami Spice Blend
-  Lemon
-  Brussels Sprouts, shaved
-  Kale, chopped
-  Butternut Squash, cubes
-  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

Large Non-Stick Pan, Baking Sheet, Large Bowl, Large Pot, Small Bowl, Microplane/Zester, Medium Bowl, Measuring Spoons, Parchment Paper

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Italian Breadcrumbs	½ cup	1 cup
Shallot	50 g	100 g
Pastrami Spice Blend	1 tbsp	2 tbsp
Lemon	1	1
Brussels Sprouts, shaved	113 g	227 g
Kale, chopped	56 g	113 g
Butternut Squash, cubes	340 g	680 g
Parsley	7 g	14 g
Mayonnaise	4 tbsp	8 tbsp
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 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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1. ROAST SQUASH

Toss **butternut squash** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through, until tender, 20-22 min.



4. COOK PATTIES

In a shallow bowl add **breadcrumbs**. Working with **1 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 4ppl) then the **patties**. Cook, flipping once, until golden brown and crisp 3-4 min per side.**



2. PREP & MAKE AIOLI

Peel, then thinly slice **shallot**. Roughly chop the **parsley**. Zest, then juice **half the lemon**. Cut the **remaining lemon** into wedges. Add the **mayo, lemon zest, half the parsley, ½ tbsp lemon juice** and **¼ tsp sugar** (dbl both for 4ppl) to a small bowl. Stir to combine.



5. COOK BRUSSELS

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



3. MAKE PATTIES

Add **pork, spice blend** and **remaining parsley** to a large bowl. Season with **salt** and **pepper**. Stir to combine. Divide **mixture** into 2 equal portions (dbl for 4ppl). Roll them into balls, then flatten into ½-inch thick patties.



6. FINISH AND SERVE

Divide the **Brussels mixture, squash** and **pork schnitzel patties** between plates. Dollop the **lemon aioli** over the **patties**. Squeeze over a **lemon wedge** if desired.

Dinner Solved!