



UCOOK

Italian-style Pork Schnitzel & Fries

with fresh chives

Creamy mayonnaise is used as a chive-infused drizzle over golden, skinny potato fries and a panko breadcrumb-coated pork schnitzel. You'll be in foodie heaven, Chef!

Hands-on Time: 35 minutes

Overall Time: 50 minutes

Serves: 3 People

Chef: Kate Gomba

Simple & Save

Cathedral Cellar Wines | Cathedral Cellar-
Chardonnay

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Ingredients & Prep

1,2kg	Potato <i>rinse, peel (optional) & cut into skinny, 5mm thick chips</i>
120ml	Rub & Flour <i>(105ml Cake Flour & 15ml NOMU Italian Rub)</i>
300ml	Panko Breadcrumbs
450g	Pork Schnitzel (without crumb)
8g	Fresh Chives <i>rinse & finely chop</i>
90ml	Mayo

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Egg/s
Paper Towel

1. POTATO FRIES Place a deep pan over medium heat with oil about 4-5 cm. When hot, fry the chips until crispy and cooked through, 15-20 minutes (shifting as they colour). Drain on a paper towel. You may need to do this step in batches. Alternatively: Preheat the oven to 200°C. Generously cover the base of a roasting tray in oil. Add the potato chips, season, and toss until coated. Spread out in a single layer and roast in the hot oven until cooked through and crispy, 35-40 minutes. At the halfway mark, gently shift the chips and drain any excess oil. Return to the oven for the remaining roasting time.

2. CRUMB In a shallow dish, whisk 2 eggs with 2 tbsps of water. Prepare two more shallow dishes: one containing the rub & flour (seasoned lightly) and the other containing the crumb. Pat the schnitzels dry with some paper towel and season. Coat the schnitzels in the rub & flour first, then in the egg, and lastly in the crumb. When passing through the crumb, press it into the meat so it sticks and coats evenly.

3. GOLDEN SCHNITTY Return the pan to a medium-high heat with enough oil to cover the base. When hot, fry the crumbed schnitzels for 1-2 minutes per side until golden and cooked through. You may need to do this step in batches. Remove from the pan, drain on paper towel and season.

4. SOME PREP In a small bowl, combine the mayo with the ½ of the chopped chives. Loosen with a splash of water, and season.

5. IT'S THAT TIME! Plate up the chips, side with the crumbed schnitzel, and drizzle over the herby mayo. Garnish with the remaining chives, and dig in, Chef!

Chef's Tip

Air fryer method: Coat the dried potato fries in oil and season. Air fry at 200°C until crispy, 15-20 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	554kJ
Energy	132kcal
Protein	7.8g
Carbs	18g
of which sugars	1.3g
Fibre	2g
Fat	3.5g
of which saturated	0.5g
Sodium	72mg

Allergens

Egg, Gluten, Allium, Wheat, Sulphites

Eat
Within
2 Days