



# 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:** 40 minutes

**Overall Time:** 55 minutes

---

**Serves:** 4 People

---

**Chef:** Kate Gomba

---

Simple & Save

---

Cathedral Cellar Wines | Cathedral Cellar-  
Chardonnay

---

Loved the dish? Let us know. Join the UCOOK community. Share your creations + tag us @ucooksa #lovingucook

## Ingredients & Prep

1,6kg	Potato <i>rinse, peel (optional) &amp; cut into skinny, 5mm thick chips</i>
160ml	Rub & Flour <i>(140ml Cake Flour &amp; 20ml NOMU Italian Rub)</i>
400ml	Panko Breadcrumbs
600g	Pork Schnitzel (without crumb)
10g	Fresh Chives <i>rinse &amp; finely chop</i>
125ml	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