

# Pork Schnitzel with Mustard Slaw

SERVING  
4 people

COOK TIME  
20 min



## Ingredients

5 pork cutlets, boned removed

¼ cup all-purpose flour

1 large egg

1 cup panko crumbs

2 tsp dried oregano

1 tsp salt

½ black pepper

1/3 cup vegetable oil

## MUSTARD SLAW

1x Simply Salads Traditional Coleslaw kit

1 tbsp hot English mustard or Dijon mustard

2 tsp maple syrup

1 granny smith apple, cut into batons

60g walnuts, crushed lightly

¼ cup fresh mint leaves, roughly chopped

Lemon wedge to serve

## Method

Place pork cutlets between two sheets of baking paper. With a meat mallet or rolling pin, flatten pork until approximately one centimetre thick.

In a shallow bowl, add flour. Add lightly whisked egg to a second bowl and panko crumbs mixed with dried oregano, salt and pepper.

Dust pork in flour. Dredge in egg and allow excess to drip away. Place into panko crumbs and coat all sides. Repeat with remaining cutlets.

Heat oil in a frypan over medium heat. Cook crumbed pork in two batches, approximately 3-4 minutes each side.

To make the mustard slaw, add apple, walnuts and mint to coleslaw vegetables. Whisk together dressing with mustard and maple syrup.

Pour over salad and toss to combine.

Serve pork schnitzels with salad, a lemon wedge and extra teaspoon of hot mustard if desired.