

Pork Schnitzel, Baked Potato and Roasted Veg

Ingredients

Pork Schnitzel

LAN-ROC Pork Loin, GF Flour, Cornmeal,
Salt, Pepper, Paprika, Onion Powder, Garlic
Powder, Nutmeg, Egg, Olive Oil

Mushroom Gravy

Mushrooms, Heavy Cream, Chicken Stock,
Butter, GF flour, Onion, Garlic, Salt, Pepper.

Roasted Peas, Carrots & Onions'

Olive Oil, Salt & Pepper

Baked Potato

Directions

Preheat the oven to 350 and take out a baking sheet, fry pan and a saucepan.

Place baked potatoes in the oven still covered in foil and set a 20 minute timer. Pour veg onto the baking sheet and place in the oven the last 10 minutes the potatoes are heating up.

About 10 minutes into the 20 minutes timer, set the fry pan over medium-high heat and add a little oil. Place chops in the pan and cover for 5-8 minutes, turn them over and cover for another 5 minutes. NOTE: they are fully cooked, this is just heating them through.

Pour mushroom gravy into a saucepan and reheat over medium heat until it bubbles.

Plate the chop, potato and veg, slice open the potato and pour the gravy over. Enjoy.