

Pork schnitzels with creamy papple slaw

serves 4

If you're looking for a quick and delicious weeknight meal this recipe is for you! Everyone loves schnitzel and these pork schnitzels go well with this sweet and creamy slaw, the papple give this slaw a sweet crunchy element.

What you will need

PORK SCHNITZELS

4 pork sirloin steaks
2 cups of bread crumbs
1 tbs of garlic powder
1 tsp of cayenne pepper
1 cup of flour
2 eggs
½ cup of vegetable oil/olive oil
season with salt



How to make it

-pat dry your pork steaks with paper towel to absorb the moisture, then on some baking paper bang out the steaks until they are about ½ a cm thick
-add the flour to one dish, whisk eggs in another dish and then add the bread crumbs, garlic powder and cayenne pepper in another dish
-start by coating the steaks in the flour, then coat them in the egg and then coat them in the bread crumb mixture and lay on a clean plate ready for frying
-fry them in a pan on medium heat until golden brown, once cooked season with salt

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What you will need

PAPPLE SLAW

2 papples
juice from half a lemon
2 carrots
4 large white cabbage leaves
4 large red cabbage leaves
1 spring onion
½ cup of mayonaise
1 tbs of capers (chopped up)
1 tbs of honey
1 tsp of Dijon mustard
1 tbs apple cider vinegar
salt and white pepper to taste



How to make it

- start by slicing the papples thin and add them to a bowl of water with the juice of half a lemon and let them soak for a few minutes (this will stop them from oxidising too quick)
- take out the papple slices and pat them dry with paper towel
- slice carrots, red and white cabbage, spring onion and papple thin and add to a large bowl
- in a bowl add mayo, capers, honey, Dijon mustard and salt and pepper and whisk together until all combined. Season with salt and white pepper to your liking.
- add in dressing to the large bowl and mix together until everything is coated together