



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Pork Schnitzel, Baked Potatoes and Roasted Veg

Ingredients

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

Baked Yukon Potatoes
Seasoned with oil, salt and pepper

Roasted Carrots, Peas & Onions
Seasoned with oil, salt and pepper

Mushroom Gravy
Mushroom, Heavy Cream, GF Flour, Butter, Chicken Stock, Onion, Garlic, Salt, Pepper

Directions

Preheat the oven to 35 and take out a baking sheet, fry pan and sauce pan.

Place potatoes on one side of the baking sheet and place in the oven with a 10 minutes timer. When the timer goes off, pour the peas and carrots on the other side of the sheet and return to the oven for another 10 minutes.

Set the fry pan over medium-high heat and add a little oil or butter. Place the chops in the pan and cover for 5-8 minutes, turn them and cover another 5 minutes. NOTE: They are fully cooked, this is just to warm them and crisp the outside.

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

Plate chops, potatoe and veg with the gravy over everything. Enjoy.