

Less than 30 minutes

Serves 4

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Ingredients:

- 1 packet (4) pork schnitzels

Remoulade:

- $\frac{1}{4}$  cup (60ml) mayonnaise
- $\frac{1}{2}$  cup (125ml) plain double-cream yoghurt
- 2-3 Tbsp (30-45ml) grated or creamed horseradish
- 2 Tbsp (30ml) wholegrain mustard
- Salt and milled pepper
- 1 iceberg lettuce, shredded
- $\frac{1}{2}$  red onion, sliced
- 1 large green apple, grated
- Small handful mint leaves, chopped
- 4-8 crusty rolls

### **GOOD IDEA**

Crumb your own schnitzels!  
Simply dust pork fillets in flour,  
dip in whisked egg and coat in  
breadcrumbs.

### Method:

1. Fry schnitzels until cooked through and golden.
2. Whisk mayonnaise, yoghurt, horseradish and mustard together.
3. Season and toss sauce through salad ingredients.
4. Pile remoulade into rolls and top with schnitzels.
5. Serve warm.