



SCHNITZEL WITH MUSHROOM GRAVY, SERVED WITH MASH POTATO

Golden crispy chicken schnitzel paired with a delicious, creamy mushroom sauce. This classic pub favourite is as comforting as it is easy to prepare.

10 SERVINGS 15 MINS

WHAT YOU NEED INGREDIENTS & EQUIPMENT

SCHNITZEL

- 10 x Ingham's 120g Schnitzel, cooked to package instructions
- Parsley, chopped to garnish

MUSHROOM GRAVY

- 75g Knorr Rich Brown Gravy
- 750ml Water
- 250g Button mushrooms, sliced
- 100g Onions, diced
- 300ml Knorr Hollandaise Gluten Free Sauce

POTATO MASH

- 165g Knorr Potato Flakes GF
- 335g Milk
- 50g Butter
- 750ml Water
- Salt

HOW TO COOK IN A FEW SIMPLE STEPS

MUSHROOM GRAVY

1. Sweat the onions and mushrooms with a little oil.
2. Add the water, Knorr rich Brown Gravy and bring to the boil while stirring, add the Knorr Hollandaise Gluten Free Sauce.
3. Keep warm until required.

MASH

1. In a pot - bring water and salt to the boil. Once boiled remove from heat and add in the milk, butter, and Knorr Potato Flakes GF.
2. Whisk until combined, sit for two minutes and then whisk again.
3. Keep warm until required.

ASSEMBLY

1. Spoon potato mash onto plate, and top with 1 Ingham's 120g Breast Fillet.
2. Top with mushroom gravy, and garnish with chopped parsley.
3. Serve immediately.

