Beef schnitzel with mashed potatoes & green beans

SERVES **4**

PREP TIME **10** mins

COOK TIME **25** mins

Total recipe cost when you buy all the ingredients from Coles: $9.99
Based on actual ingredient portions used

* **1kg red washed potatoes**, peeled, cut into 3cm chunks

  ½ cup Coles Brand Full Cream Milk, warmed

  75g Coles Brand Unsalted Butter, at room temperature

  5 slices Coles Brand White Sliced Bread

  ⅓ cup plain flour

* **2 Coles Brand Free Range Eggs**

  1 tbsp Coles Brand Dijon Mustard

* **4 Coles Brand Beef Schnitzels**

  5 tbsp olive oil

* **230g green beans**

* Buy any 3 of these 4 ingredients between 03/10/2012 – 09/10/2012 and receive 500 flybuys BONUS POINTS.

FOR THE MASHED POTATOES

1. Cover potatoes with cold salted water in a large heavy-based saucepan. Bring to the boil. Cook for 20-25 mins, or until tender. Drain in a colander and stand for 5 mins to steam dry.

2. Press the potatoes through a large sieve or potato ricer back into the same pan. Stir in the milk and butter until very smooth. Season with salt and pepper.

FOR THE SCHNITZELS

3. Place bread into a food processor and blend to fine crumbs. Using 3 separate plates, scatter flour over first plate and season with salt and pepper. Beat eggs with mustard in a small bowl and pour onto second plate. Scatter breadcrumbs over the third plate.

4. Dust schnitzel in flour, then dip into egg mixture, and finally into the breadcrumbs, pressing on to coat. Place crumbed schnitzel on a separate plate. Repeat with the remaining schnitzels.

5. Heat 2 tbsp oil in a large heavy-based frying pan over high heat. When pan is hot, add 2 schnitzels to the pan. Cook for 2 mins on each side until golden. Remove to serving plates. Repeat with another 2 tbsp oil and remaining schnitzels.

6. Remove oil from pan and wipe clean. Return pan to the heat. Once hot, add the remaining oil and allow to heat for 1 min. Add the green beans and cook for 2 mins, or until just tender.

7. Season with salt and pepper. Serve with schnitzels and mashed potato.

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