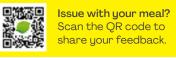


# Crispy Shallot Pork Croquettes

with Mash, Gravy and Sautéed Veggies

Discovery

35 Minutes











Dijon Mustard





Crispy Shallots



Panko Breadcrumbs

Chicken Broth Concentrate



Gravy Spice Blend



Green Beans



Garlic Salt



Russet Potato

## Start here

- Before starting, preheat the oven to
- Wash and dry all produce.

Measurements, 1 tbsp (2 tbsp) within steps

4 person Ingredient

oil

#### **Bust out**

Baking sheet, vegetable peeler, colander, measuring spoons, potato masher, rolling pin, shallow dish, large bowl, parchment paper, measuring cups, whisk, large pot, large non-stick pan

## **Inaredients**

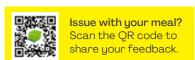
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Beef	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Panko Breadcrumbs	1/4 cup	½ cup
Crispy Shallots	112 g	224 g
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Garlic Salt	1 tsp	2 tsp
Russet Potato	460 g	920 g
Milk*	5 tbsp	10 tbsp
Unsalted Butter*	4 tbsp	6 ½ tbsp
Salt and Pepper*		

- \* Pantry items
- \*\* Cook to a minimum internal temperature of 74°C/165°F.

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.





#### Cook potatoes

- Peel, then cut **potatoes** into 1-inch pieces.
- Add potatoes, 2 tsp salt and enough water to cover (by approx. 1 inch) to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered, until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.
- Mash 2 tbsp (3 tbsp) butter and 2 tbsp (4 tbsp) milk into potatoes, until creamy. Season with **salt** and **pepper**, to taste.



## Prep

- Meanwhile, trim **green beans**, then halve crosswise.
- Combine panko and 3 tbsp (5 tbsp) milk in a large bowl. Set aside.
- Make a small cut in the packages of crispy shallots. Gently crush shallots in packaging with your hands or using a heavy-bottomed pan, until **shallots** are in fine crumbs.
- Transfer crispy shallot crumbs to a shallow dish.



#### Form and roast croquettes

- Add pork, Dijon, half the garlic salt and 1/2 tbsp (1 tbsp) Gravy Spice Blend to the bowl with **panko and milk**. Season with pepper, then combine.
- Form **mixture** into 4 equal-sized, 1-inchthick oval patties (8 patties for 4 ppl).
- Working with **one patty** at a time, press both sides into **crispy shallot crumbs** to coat completely.
- Transfer patties to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 12-14 min.\*\*

If you've opted to get **beef**, prepare and cook it in the same way the recipe instructs you to cook the **pork**.



### Sauté veggies

- · Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add green beans, ¼ cup (½ cup) water and 1 tbsp (1 ½ tbsp) butter. Season with pepper and remaining garlic salt. Cook, stirring occasionally, until water evaporates and green beans are tender, 4-5 min.
- Transfer green beans to a plate, then cover to keep warm.



- Return the same pan to medium-high.
- Add 1 tbsp (2 tbsp) butter, then swirl the pan until melted.
- Sprinkle remaining Gravy Spice Blend over butter. Cook, whisking often, until combined, 30 sec.
- Gradually whisk in 34 cup (1 1/4 cups) water and broth concentrate. Bring to a simmer.
- Simmer, whisking occasionally, until gravy thickens slightly, 1-2 min.
- Season with salt and pepper, to taste.



#### Finish and serve

- Divide croquettes, mash and veggies between plates.
- Spoon gravy over croquettes and mash.

# **Dinner Solved!**