



Crispy Shallot Pork Croquettes

with Mash, Gravy and Sautéed Veggies

Discovery

35 Minutes



Ground Pork



Dijon Mustard



Panko Breadcrumbs



Crispy Shallots



Chicken Broth Concentrate



Gravy Spice Blend



Russet Potato



Zucchini



Garlic Salt



Carrot

HELLO GRAVY SPICE BLEND

The ideal blend to thicken gravies or sauces and add savoury flavour to any dish!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust out

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

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Panko Breadcrumbs	¼ cup	½ cup
Crispy Shallots	112 g	224 g
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Zucchini	200 g	400 g
Garlic Salt	1 tsp	2 tsp
Carrot	170 g	340 g
Milk*	5 tbsp	10 tbsp
Unsalted Butter*	3 ½ tbsp	7 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.

Contact

Call us | (855) 272-7002

HelloFresh.ca

    @HelloFreshCA



Cook potatoes

1. Peel, then cut **potatoes** into 1-inch pieces.
2. 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.
3. Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
4. Drain and return **potatoes** to the same pot, off heat.
5. Mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.



Sauté veggies

1. Meanwhile, heat a large non-stick pan over medium-high heat.
2. When hot, add **carrots** and **¼ cup water** (dbl for 4 ppl), then season with **salt**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
3. Add **zucchini** and **1 tbsp butter** (dbl for 4 ppl). Cook, stirring occasionally, until **veggies** are tender, 3-4 min.
4. Season with **pepper** and **remaining garlic salt**.
5. Transfer **veggies** to a plate, then cover to keep warm.
6. Carefully wipe the pan clean.



Prep

1. Meanwhile, combine **panko** and **3 tbsp milk** (dbl for 4 ppl) in a large bowl. Set aside.
2. Make a small cut in the packages of **crispy shallots**. Gently crush **shallots** in their packaging with your hands or using a heavy-bottomed pan until **shallots** are a fine crumb.
3. Transfer **crispy shallot crumbs** to a shallow dish.
4. Peel, then halve **carrot** lengthwise. Cut into ¼-inch half-moons.
5. Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.



Make gravy

1. Heat the same pan over medium-high.
2. When hot, add **1 ½ tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
3. Sprinkle **remaining Gravy Spice Blend** over **butter**. Cook, whisking often, until combined, 30 sec.
4. Gradually whisk in **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a simmer.
5. Simmer, whisking occasionally, until **gravy** thickens slightly, 1-2 min.
6. Season with **salt** and **pepper**, to taste.



Form and roast croquettes

1. Add **pork**, **Dijon**, **half the garlic salt** and **½ tbsp Gravy Spice Blend** (dbl for 4 ppl) to the bowl with **panko** and **milk**. Season with **pepper**, then combine.
2. Form **mixture** into **4 equal-sized, 1-inch-thick oval patties** (8 patties for 4 ppl).
3. Working with **one patty** at a time, press both sides into **crispy shallot crumbs** to coat completely.
4. Transfer **patties** to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 12-14 min.**



Finish and serve

1. Divide **croquettes**, **mash** and **veggies** between plates.
2. Spoon **gravy** over **croquettes** and **mash**.

Dinner Solved!