

# Crispy Shallot Pork Croquettes

with Mash, Gravy and Sautéed Green Beans

Discovery

35 Minutes



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Ground Pork





Dijon Mustard



Panko Breadcrumbs





Chicken Broth

Concentrate

Crispy Shallots



Gravy Spice Blend





Garlic Salt



Russet Potato

Green Beans



HELLO GRAVY SPICE BLEND

## Start here

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

Measurements 1 tbsp (2 tbsp) oil synthin steps 2 person 4 person Ingredient

#### **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

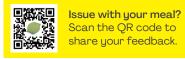
	2 Person	4 Person
Ground Pork	250 g	500 g
Ground Chicken •	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Panko Breadcrumbs	⅓ cup	½ cup
Crispy Shallots	112 g	224 g
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Garlic Salt	1 tsp	2 tsp
Russet Potato	2	4
Milk*	5 tbsp	10 tbsp
Unsalted Butter*	4 tbsp	6 ½ tbsp
Salt and Penner*		

- \* Pantry items
- \*\* Cook pork and chicken to a minimum internal temperature of 74°C/165°F.
- \* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## 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.





- 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.



## Sauté green beans

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When hot, add green beans,
  4 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 to a plate, then cover to keep warm.



### 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 a heavy-bottomed pan, until **shallots** are in fine crumbs.
- Transfer crispy shallot crumbs to a shallow dish.



Make gravy

- 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 ¾ cup (1 ¼ 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.



## Form and roast croquettes

- Add pork, Dijon, half the garlic salt and ½ 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-inch-thick 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 **chicken**, cook it in the same way the recipe instructs you to cook the **pork**.\*\*



### Finish and serve

- Divide **croquettes**, **mash** and **green beans** between plates.
- Spoon gravy over croquettes and mash.

# **Dinner Solved!**