



Crispy Shallot Pork Croquettes

with Mash, Gravy and Sautéed Green Beans

Discovery

35 Minutes



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CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

-  Ground Pork
-  Ground Chicken
-  Dijon Mustard
-  Panko Breadcrumbs
-  Crispy Shallots
-  Chicken Broth Concentrate
-  Gravy Spice Blend
-  Green Beans
-  Garlic Salt
-  Russet Potato

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.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** 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	¼ 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 Pepper*		

* 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.



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1



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.

4



Sauté green beans

- 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 to a plate, then cover to keep warm.

2



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.

5



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.

3



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**.**

6



Finish and serve

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

Dinner Solved!