

# **Crispy Shallot Pork Croquettes**

with Mash, Gravy and Sautéed Brussels Sprouts

35 Minutes





Customized Protein Add





×2 Double

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**Ground Pork** 



250 g | 500 g

Dijon Mustard ½ tbsp | 1 tbsp



Breadcrumbs



Crispy Shallots

1/4 cup | 1/2 cup





Chicken Broth Concentrate



2 tbsp | 4 tbsp



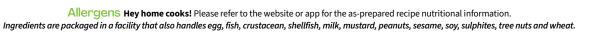
**Brussels Sprouts** 227 | 454 g



1 tsp | 2 tsp



Russet Potato 2 | 4



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



## Cook potatoes

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.
- 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, halve Brussels sprouts (quarter if large).
- Combine panko and 3 tbsp (5 tbsp) milk in a large bowl. Set aside.
- Gently crush crispy 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.



# Form and roast croquettes

O Swap | Ground Beef

🔘 Swap | Beyond Meat®

- Add pork, Dijon, half the garlic salt and
  ½ tbsp (1 tbsp) Gravy Spice Blend to the bowl with panko-milk mixture. Season with pepper, then combine.
- Form 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.
- Arrange on a parchment-lined baking sheet.
- Roast in the middle of the oven until cooked through, 12-14 min.\*\*



# Sauté Brussels sprouts

- Meanwhile, heat a large non-stick pan over medium-high heat.
- When the pan is hot, add Brussels sprouts,
  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 Brussels sprouts are tender, 5-6 min.
- Transfer to a plate, then cover to keep warm.



# Make gravy

- · Return the same pan to medium-high.
- Add 1 tbsp (2 tbsp) butter, then swirl the pan to melt.
- Sprinkle remaining Gravy Spice Blend over pan. 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**.



#### Finish and serve

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

Measurements within steps

1 tbsp (2 tbsp)

p) oil

## 3 | Form and roast croquettes

# 🗘 Swap | Ground Beef

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

#### 3 | Form and roast croquettes

#### Swap | Beyond Meat®

If you've opted to get **Beyond Meat®**, prepare and cook it the same way the recipe instructs you to prepare, cook and plate the **pork**.\*\*