



Crispy Shallot Pork Croquettes

with Mash, Gravy and Sautéed Veggies

Discovery

35 Minutes



Issue with your meal?
Scan the QR code to
share your feedback.



Ground Pork



Ground Beef



Dijon Mustard



Panko Breadcrumbs



Crispy Shallots



Chicken Broth Concentrate



Gravy Spice Blend



Green Beans



Garlic Salt



Russet Potato

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!

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, rolling pin, 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 Beef	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	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.



Issue with your meal?
Scan the QR code to
share your feedback.

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 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.

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 using 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 **beef**, prepare and cook it in the same way the recipe instructs you to cook the **pork**.

6



Finish and serve

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

Dinner Solved!