

Crispy Shallot Pork Croquettes with Gravy, Mash and Parmesan Green Beans

Discovery

40 Minutes







Dijon Mustard





Panko Breadcrumbs



Worcestershire Sauce



Crispy Shallots







Russet Potato

Chicken Demi-Glace

All-Purpose Flour



Green Beans







Mayonnaise



Parmesan Cheese,



shredded

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, rolling pin, silicone brush, parchment paper, measuring cups, whisk, large pot, large non-stick pan, colander, masher, shallow dish, large bowl

Ingredients

3		
	2 Person	4 Person
Ground Pork	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Panko Breadcrumbs	½ cup	1 cup
Worcestershire Sauce	1 tbsp	2 tbsp
Crispy Shallots	56 g	112 g
Chicken Demi-Glace	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Green Beans	340 g	680 g
Garlic Salt	1 tsp	2 tsp
Chives	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Parmesan Cheese, shredded	⅓ cup	⅓ cup
Unsalted Butter*	5 tbsp	10 tbsp
Milk*	2 tbsp	4 tbsp
Oil*		

- * Pantry items
- ** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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

Share your photos #HelloFreshLife Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1-inch) in a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until forktender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



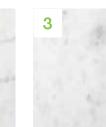
Bake croquettes

Combine pork, Dijon, half the garlic salt, remaining panko, 2 tbsp mashed potatoes (dbl for 4 ppl) and half the Worcestershire sauce in a large bowl. Season with pepper. Form mixture into 4 equal-sized, 1-inch thick, oval patties (8 patties for 4 ppl). Brush patties all over with mayo. Working with one patty at a time, press both sides into pankoshallot mixture to coat completely. Transfer patties to a parchment-lined baking sheet. Bake in the top of the oven until cooked through, 10-12 min.**



Prep

While **potatoes** cook, using a rolling pin, crush **crispy shallots**, in their packaging, to a fine crumb. Trim **green beans**. Thinly slice **chives**.



Prep panko-shallot mixture

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl to melt. Add **half the panko** and cook, stirring occasionally, until golden, 2-3 min. Transfer **panko** to a shallow dish. Carefully wipe pan clean. Reserve **1 tbsp** of **crispy shallots**, then add **remaining crispy shallots** to shallow dish with **panko**. Stir to combine.



Cook green beans

While **croquettes** bake, heat the same pan (from step 3) over medium-high. When hot, add **green beans** and ½ **cup water** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **water** has evaporated, 4-5 min. Add **1 tbsp butter** (dbl for 4 ppl), then season with **pepper** and **remaining garlic salt**. Cook, stirring often, until **green beans** are tender-crisp, 1-2 min. Transfer to a plate and cover to keep warm. Carefully wipe pan clean.



Finish and serve

Heat the same pan over medium-high. Add 1 tbsp butter (dbl for 4 ppl), then swirl to melt. Sprinkle flour over top. Cook, whisking often, until golden, 30 sec-1 min. Slowly add ¾ cup water (dbl for 4 ppl), a little bit at a time, whisking constantly to prevent clumping. Add demi-glace and remaining Worcestershire sauce. Cook, whisking often, until slightly thickened, 3-4 min. Season with salt and pepper. Divide croquettes, mash and green beans between plates. Spoon gravy over mashed potatoes and croquettes. Sprinkle reserved crispy shallots and Parmesan over green beans. Sprinkle chives over everything.

