



Crispy Shallot Pork Croquettes

with Mash, Gravy and Roasted Broccoli

Discovery

30 Minutes



Ground Pork



Dijon Mustard



Panko Breadcrumbs



Crispy Shallots



Chicken Broth Concentrate



Gravy Spice Blend



Russet Potato



Broccoli, florets



Garlic Salt

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 450°F.
- Wash and dry all produce.

Bust out

2 Baking sheets, vegetable peeler, colander, medium non-stick pan, measuring spoons, potato masher, shallow dish, large bowl, parchment paper, measuring cups, whisk, large pot

Ingredients

	2 Person	4 Person
Ground Pork	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
Russet Potato	460 g	920 g
Broccoli, florets	227 g	454 g
Garlic Salt	1 tsp	2 tsp
Milk*	5 tbsp	10 tbsp
Unsalted Butter*	3 ½ tbsp	7 tbsp
Oil*		
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.

Contact

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Cook potatoes

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



Roast broccoli

- 1 Meanwhile, add **broccoli**, **remaining garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to an unlined baking sheet. Season with **pepper**, then toss to coat.
- 2 Roast **broccoli** in the **top** of the oven, stirring halfway through, until golden-brown and tender, 12-14 min.



Prep

- 1 Meanwhile, add **panko** and **3 tbsp milk** (dbl for 4 ppl) to a large bowl. Stir to combine. Set aside.
- 2 Make a small cut in the packages of **crispy shallots**. Using a rolling pin or a heavy bottomed pan, crush **crispy shallots** in their package until broken into fine crumbs..
- 3 Transfer **crushed crispy shallots** to a shallow dish.
- 4 Cut any large **broccoli florets** into bite-sized pieces.



Make gravy

- 1 When **croquettes** and **broccoli** are halfway done, heat a medium non-stick pan over medium-high heat.
- 2 When hot, add **1 ½ tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- 3 Sprinkle **remaining Gravy Spice Blend** over **butter**. Cook, whisking often, until combined, 30 sec.
- 4 Gradually whisk in **¾ cup water** (dbl for 4 ppl) and **broth concentrate**. Bring to a simmer.
- 5 Simmer, whisking occasionally, until **gravy** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Form and roast croquettes

- 1 Add **pork**, **Dijon**, **half the garlic salt** and **½ tsp Gravy Spice Blend** (dbl for 4 ppl) to the large bowl with **panko** and **milk**. Season with **pepper**, then combine.
- 2 Form **mixture** into **4 equal-sized, 1-inch-thick oval patties** (8 patties for 4 ppl).
- 3 Working with **one patty** at a time, press both sides into **shallot crumbs** to coat completely.
- 4 Transfer **patties** to a parchment-lined baking sheet. Roast in the **middle** of the oven until cooked through, 12-14 min.**



Finish and serve

- 1 Divide **croquettes**, **mash** and **broccoli** between plates.
- 2 Spoon **gravy** over **croquettes** and **mash**.

Dinner Solved!