



APRICOT PORK CUTLETS

with Crispy Zucchini and Potato Jumble



HELLO

APRICOT MUSTARD SAUCE

A little bit sweet, a little bit spunky, and finger-lickin' good all around



Zucchini



Thyme



Apricot Jam



Chicken Stock Concentrate



Yukon Gold Potatoes



Pork Cutlets



Dijon Mustard

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 550**

START STRONG

To strip thyme leaves from their stems, start by pinching them at their tips. Next, pull down, going against the direction that the leaves grow in—they should pop right off!

BUST OUT

- 2 Baking sheets • Kosher salt
- Paper towels • Black pepper
- Large pan
- Whisk
- Vegetable oil (5 tsp | 5 tsp)
- Butter (1 TBSP | 1 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- Zucchini 1 | 2
- Yukon Gold Potatoes 12 oz | 24 oz
- Thyme ¼ oz | ½ oz
- Pork Cutlets* 12 oz | 24 oz
- Apricot Jam 2 TBSP | 4 TBSP
- Dijon Mustard 1 | 2
- Chicken Stock Concentrate 1 | 2

* Pork is fully cooked when internal temperature reaches 145 degrees.

WINE CLUB

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1 PREP

Adjust racks to top and middle positions, then preheat oven to 450 degrees. **Wash and dry all produce.** Trim and dice **zucchini** into ½-inch pieces. Dice **potatoes** into ½-inch pieces (no need to peel). Pick **1 TBSP thyme** leaves (2 TBSP for 4 servings) from stems; finely chop. Discard stems.



2 ROAST VEGGIES

Toss **zucchini** on a baking sheet with a drizzle of **oil** and a large pinch of **salt** and **pepper**. Toss **potatoes** on a separate baking sheet with a large drizzle of **oil**, **salt**, **pepper**, and half the **chopped thyme**. Roast zucchini on top rack and potatoes on middle rack, tossing halfway through, until golden brown and tender, 25-30 minutes. **TIP:** Check periodically; zucchini may be done before potatoes.



3 COOK PORK

Meanwhile, pat **pork** dry with paper towels and season all over with **salt** and **pepper**. Heat a drizzle of **oil** in a large pan over medium-high heat. Working in batches if necessary, add pork and cook until browned and cooked through, 2-3 minutes per side. Turn off heat; transfer to a plate. Wipe out pan.



4 MAKE SAUCE

Heat a drizzle of **oil** in pan used for pork over low heat. Add remaining **chopped thyme**. Cook until fragrant, about 30 seconds. Whisk in **jam**, **mustard**, **stock concentrate**, and ¼ **cup water** (⅓ cup for 4 servings). Simmer until thickened, 1-2 minutes. Stir in **1 TBSP butter** until melted. Taste and season with **salt** and **pepper**.



5 COAT PORK

Add **pork** to pan and turn a few times to coat in **sauce**. Turn off heat.



6 SERVE

Toss roasted **zucchini** and **potatoes** together. Divide between plates. Top with **pork** and any remaining **sauce**.

SAUCED UP

Turning protein in a warm pan sauce ensures an even coating. Try this technique again with chicken or turkey cutlets.

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