

Mustard Pork Chops

with Green Beans & Crispy Potato Cakes



A mustard-shallot pan sauce takes these pork chops from delicious to company-worthy. Wringing out the potatoes is the secret to super crispy potato cakes—if you've ever made latkes or hashbrowns, you know the drill. Don't forget to season your potato cakes while they're still hot!







Pork Chops













Dijon Mustard

Thyme

Green Beans

idano i otato	*		
Shallot	1	2	
Olive Oil*	3 T + 1 t	6 T + 2 t	
Nutrition per person	Calories: 644 cal Carbs: 52 g Fat: 30 g	Protein: 44 g Fiber: 9 g	
3	1 Preheat oven to 400 c	degrees. Mince the s i	
		leaves from the sprig, then finely chop. Trim grate the potato , then season generously wi	
No.			
	2 Toss the green bean	· 사용 : 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	
And the second	oil and season with salt	and pepper. Place t	

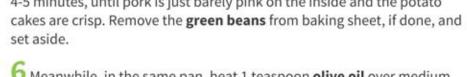
Ingredients Pork Chops

Dijon Mustard

Green Beans

Stock Concentrate Idaho Potato

Thyme





5 In the same pan, heat another ½ tablespoon olive oil over mediumhigh heat. Season the pork chops on both sides with salt and pepper, then add to the pan to cook for 2-3 minutes per side, until golden brown but not cooked through. Remove the baking sheet from the oven, then transfer the chops and potato cakes to the baking sheet for 4-5 minutes, until pork is just barely pink on the inside and the potato

- Toss the green beans on a baking sheet with ½ tablespoon olive oil and season with salt and pepper. Place the baking sheet in the oven for about 13-15 minutes, until green beans are slightly

4 People

4

2 T

2 sprigs

12 oz

2 2

Preheat oven to 400 degrees. Mince the shallot. Strip the thyme leaves from the sprig, then finely chop. Trim the green beans. Peel and

grate the potato, then season generously with salt and pepper.

*Not Included

Allergens

(None)

Tools

Grater, Baking Sheet, Small

Bowl, Large Pan

2 People

2

1 T

1 sprig

6 oz

1

out of potatoes as possible.

- caramelized. 3 Meanwhile, place the grated potato in the center of a kitchen towel or cheesecloth and sprinkle with half the thyme. Working over a small bowl, bring together the corners of the towel and squeeze as much liquid
- 4 Heat 2 tablespoons olive oil in a large pan over medium heat. Place 2 tablespoon mounds of the potato mixture into the pan and press with a spatula to flatten. Cook for 2-3 minutes per side, until golden brown. Season with salt and pepper and set aside.

- Meanwhile, in the same pan, heat 1 teaspoon olive oil over medium heat. Add the shallot and remaining thyme and cook for 2 minutes, until slightly softened. Add the Dijon mustard, 1/2 cup water, and the stock concentrate to the pan and stir to combine. Bring to a simmer and cook until reduced by half. Season with salt and pepper.
- Slice the pork chops against the grain and serve alongside the green beans and potato cakes. Drizzle with pan sauce and enjoy!