



PORK CUTLETS IN GRAPE, SHALLOT & THYME PAN SAUCE

with Roasted Carrots & Potato Wedges

INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz
Yukon Gold
Potatoes



1 TBSP | 2 TBSP
Fry Seasoning



12 oz | 24 oz
Carrots



1 | 2
Shallot



1 | 1
Lemon



2.25 oz | 5.5 oz
Red Grapes



¼ oz | ¼ oz
Thyme



1 TBSP | 2 TBSP
Flour
Contains: Wheat



12 oz | 24 oz
Pork Cutlets



1 | 2
Chicken Stock
Concentrate



2 tsp | 4 tsp
Dijon Mustard

HELLO

RED GRAPES

Providing sweet, jammy contrast to savory shallot, aromatic thyme, and tangy mustard



PREP: 15 MIN | COOK: 45 MIN | CALORIES: 650



FLOUR POWER

Why do we have you coat your pork in seasoned flour in step 3? This tried-and-true technique helps the cutlets form a beautiful brown crust in the pan and develop mouthwatering caramelization.

BUST OUT

- Peeler
- Baking sheet
- Paper towels
- Large pan
- Aluminum foil
- Kosher salt
- Black pepper
- Vegetable oil (**1 TBSP** | **1 TBSP**)
- Olive oil (**1 tsp** | **1 tsp**)
- Sugar (**½ tsp** | **1 tsp**)
- Butter (**1 TBSP** | **2 TBSP**)
Contains: Milk

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1 PREP

- Adjust rack to top position (**middle and top positions for 4 servings**) and preheat oven to 425 degrees. **Wash and dry all produce.**
- Trim, peel, and cut **carrots** on a diagonal into ½-inch-thick pieces. Cut **potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **shallot**. Halve **grapes**. Strip **thyme leaves** from stems; mince leaves until you have 1½ tsp (**3 tsp for 4**). Quarter **lemon**.



4 COOK PORK

- Heat a **drizzle of olive oil** in a large pan over medium-high heat. Add **coated pork** and cook until browned and cooked through, 2-3 minutes per side. (**For 4 servings, you may need to cook in batches.**)
- Turn off heat; transfer to a plate and cover loosely with foil to keep warm. Wipe out pan.



2 ROAST CARROTS & POTATOES

- Toss **carrots** on one side of a baking sheet with a **drizzle of oil, salt, and pepper**.
- Toss **potatoes** on empty side with a **drizzle of oil, half the Fry Seasoning** (you'll use the rest in the next step), **salt, and pepper**. (**For 4 servings, divide between 2 sheets; roast carrots on middle rack and potatoes on top rack.**)
- Roast on top rack until veggies are browned and tender, 20-25 minutes.



5 MAKE PAN SAUCE

- Heat a **drizzle of oil** in same pan over medium-high heat. Add **shallot and grapes**; cook, stirring occasionally, until slightly softened, 1-2 minutes.
- Add **stock concentrate, minced thyme, mustard, a squeeze of lemon juice, ½ tsp sugar (1 tsp for 4 servings), and ¼ cup water (½ cup for 4)**. Cook, stirring occasionally, until thickened, 1-2 minutes.
- Remove from heat and stir in **1 TBSP butter (2 TBSP for 4)**. Season with **salt and pepper**.



3 COAT PORK

- Meanwhile, pat **pork*** dry with paper towels and season all over with **salt and pepper**.
- On a large plate, combine **flour** and **remaining Fry Seasoning**. Add pork and press to coat all over, shaking off any excess.



6 SERVE

- Divide **pork, carrots, and potatoes** between plates. Spoon **pan sauce** over pork. Serve with **remaining lemon wedges** on the side.

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