



Cooking Made Easy

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## 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!



45 min



level 2



nut  
free



lactose  
free



gluten  
free



Pork Chops



Dijon Mustard



Thyme



Green Beans



Stock Concentrate



Shallot



Idaho Potato

| Ingredients       | 2 People  | 4 People  |
|-------------------|-----------|-----------|
| Pork Chops        | 2         | 4         |
| Dijon Mustard     | 1 T       | 2 T       |
| Thyme             | 1 sprig   | 2 sprigs  |
| Green Beans       | 6 oz      | 12 oz     |
| Stock Concentrate | 1         | 2         |
| Idaho Potato      | 1         | 2         |
| Shallot           | 1         | 2         |
| Olive Oil*        | 3 T + 1 t | 6 T + 2 t |

\*Not Included

**Allergens**  
(None)

**Tools**  
Grater, Baking Sheet, Small Bowl, Large Pan

Ruler  
0 in ¼ in ½ in ¾ in 1 in

**Nutrition per person** Calories: 644 cal | Carbs: 52 g | Fat: 30 g | Protein: 44 g | Fiber: 9 g



**1** 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**.



**2** 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 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 out of potatoes as possible.



**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.



**5** In the same pan, heat another ½ tablespoon **olive oil** over medium-high 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 cakes are crisp. Remove the **green beans** from baking sheet, if done, and set aside.

**6** 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**, ½ 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**.

**7** Slice the **pork chops** against the grain and serve alongside the **green beans** and **potato cakes**. Drizzle with **pan sauce** and enjoy!