



HelloFresh.com | hello@hellofresh.com



MAR 2016 Share your masterpiece! Tag your photos with #HelloFreshPics and share on [f](#) [t](#) [i](#) [c](#) You'll be entered into our weekly photo contest!

Dijon Pork Chops

with Crispy Potato Cakes and Roasted Asparagus

A Dijon-shallot pan sauce takes these pork chops from delicious to company-worthy. Wringing out the potatoes is the secret to super crispy potato cakes. Don't forget to season your potato cakes while they're still hot!



45 min



level 2



gluten free



nut free



dairy free



Pork Chops



Dijon Mustard



Thyme



Asparagus



Chicken Stock Concentrate



Russet Potato



Shallot

Ingredients

| | 2 People | 4 People |
|---------------------------|----------|----------|
| Pork Chops | 12 oz | 24 oz |
| Dijon Mustard | 1 T | 2 T |
| Thyme | ¼ oz | ½ oz |
| Asparagus | 6 oz | 12 oz |
| Chicken Stock Concentrate | 1 | 2 |
| Russet Potato | 12 oz | 24 oz |
| Shallot | 1 | 2 |
| Olive Oil* | 4 t | 8 t |

*Not Included

Allergens

None

Tools

Box Grater, Kitchen Towel, Baking Sheet, Large Pan, Peeler

Ruler

0 in ¼ in ½ in ¾ in 1 in

Nutrition per person Calories: 543 cal | Fat: 22 g | Sat. Fat: 6 g | Protein: 43 g | Carbs: 40 g | Sugar: 5 g | Sodium: 465 mg | Fiber: 7 g



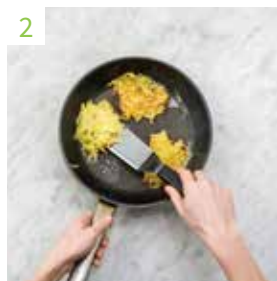
1

1 Prep the ingredients: Wash and dry all produce. Preheat the oven to 400 degrees. Halve, peel, and finely dice the **shallot**. Strip the **thyme leaves** off the stems and roughly chop them. Trim the ends off the **asparagus**. Peel and medium-grate the **potato** over a clean kitchen towel. Season the grated potatoes generously with **salt** and **pepper**. Toss in half of the **thyme**. Working over the sink, bring together the corners of the towel and squeeze as much liquid out of the **grated potatoes** as possible.



1

2 Cook the potato cakes: Heat a drizzle of **oil** in a large pan over medium heat. Place small (approximately 2 Tablespoons) 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 on a paper towel-lined plate.



2

3 Roast the asparagus: Toss the **asparagus** on a baking sheet with a drizzle of **olive oil** and season with **salt** and **pepper**. Place in the oven for about 12 minutes, until tender.



5

4 Cook the pork chops: In the same pan used for the **potato cakes**, heat a drizzle of **oil** over medium-high heat. Pat dry the **pork chops** with a paper towel and season on all sides with **salt** and **pepper**. Add the pork to the pan and cook for 2-3 minutes per side, until browned but not yet cooked through. Transfer the **pork chops** and the **potato cakes** to the baking sheet to finish cooking, about 4-5 minutes.

5 Make the Dijon-shallot pan sauce: Meanwhile, heat a drizzle of **oil** in the same pan over medium heat. Add the **shallots** and remaining **thyme** to the pan and cook for 2-3 minutes, until beginning to soften. Stir **1 Tablespoon mustard**, the **stock concentrate**, and **½ cup water** into the pan. Simmer for 2-3 minutes, or until thickened. Season with **salt** and **pepper**.

6 Finish and plate: Thinly slice the **pork chops** and serve alongside the **asparagus** and **potato cakes**. Drizzle with the **Dijon-shallot pan sauce** and enjoy!