



Crispy Shallot Pork Croquettes

with Gravy and Mash

Discovery 40 Minutes



Ground Pork



Dijon Mustard



Panko Breadcrumbs



Worcestershire Sauce



Crispy Shallots



Chicken Broth Concentrate



All-Purpose Flour



Russet Potato



Green Beans



Garlic Salt



Chives



Mayonnaise



Parmesan Cheese, shredded

HELLO WORCESTERSHIRE SAUCE

This condiment gives food a savoury je ne sais quoi!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, colander, measuring spoons, potato masher, rolling pin, shallow dish, silicone brush, parchment paper, measuring cups, whisk, large pot, large non-stick pan, vegetable peeler, large bowl

Ingredients

	2 Person	4 Person
Ground Pork	250 g	500 g
Dijon Mustard	1 ½ tsp	3 tsp
Panko Breadcrumbs	½ cup	1 cup
Worcestershire Sauce	1 tbsp	2 tbsp
Crispy Shallots	56 g	112 g
Chicken Broth Concentrate	1	2
All-Purpose Flour	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Green Beans	340 g	680 g
Garlic Salt	1 tsp	2 tsp
Chives	7 g	14 g
Mayonnaise	2 tbsp	4 tbsp
Parmesan Cheese, shredded	¼ cup	¼ cup
Unsalted Butter*	5 tbsp	10 tbsp
Milk*	2 tbsp	4 tbsp
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook potatoes

Peel, then cut **potatoes** into 1-inch pieces. Add **potatoes**, **2 tsp salt** and **enough water** to cover (by approx. 1-inch) to a large pot (use the same for 4 ppl). Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer uncovered until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat. Mash **2 tbsp butter** and **2 tbsp milk** (dbl both for 4 ppl) into **potatoes** until creamy. Season with **salt** and **pepper**.



Form and bake croquettes

Combine **pork**, **Dijon**, **half the garlic salt**, **remaining panko**, **2 tbsp mashed potatoes** (dbl for 4 ppl) and **half the Worcestershire sauce** in a large bowl. Season with **pepper**. Form **mixture** into **4 equal-sized, 1-inch-thick oval patties** (8 patties for 4 ppl). Brush **patties** all over with **mayo**. Working with **one patty** at a time, press both sides into **panko-shallot mixture** to coat completely. Transfer **patties** to a parchment-lined baking sheet. Bake in the **top** of the oven until cooked through, 10-12 min.**



Prep

While **potatoes** cook, open one side of the package containing **crispy shallots**. Using a rolling pin or a heavy-bottomed pan, crush **crispy shallots** in their package to a fine crumb. Trim **green beans**. Thinly slice **chives**.



Cook green beans and start gravy

While **croquettes** bake, heat the same pan (from step 3) over medium-high. When hot, add **green beans** and **½ cup water** (dbl for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **water** evaporates, 4-5 min. Add **1 tbsp butter** (dbl for 4 ppl), then season with **pepper** and **remaining garlic salt**. Cook, stirring often, until **green beans** are tender-crisp, 1-2 min. Transfer **green beans** to a plate and cover to keep warm. Carefully wipe the pan clean, then return to medium-high. Add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Sprinkle **flour** over top. Cook, whisking often, until combined, 30 sec.



Prep panko-shallot mixture

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted. Add **half the panko**. Cook, stirring occasionally, until golden, 2-3 min. Transfer **panko** to a shallow dish. Carefully wipe the pan clean. Reserve **1 tbsp crispy shallots** (dbl for 4 ppl), then add **remaining crispy shallots** to the shallow dish with **panko**. Stir to combine.



Finish and serve

Whisking constantly, gradually add **⅔ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce** to the pan with **butter**. Bring to a simmer. Once simmering, cook, whisking often, until **gravy** thickens slightly, 1-2 min. Season with **salt** and **pepper**. Divide **croquettes**, **mash** and **green beans** between plates. Spoon **gravy** over **croquettes** and **mash**. Sprinkle **reserved crispy shallots** and **Parmesan** over **green beans**. Sprinkle **chives** over everything.

Dinner Solved!