



Crispy Shallot Pork Croquettes

with Mash, Gravy and Parmesan Broccoli

Discovery

45 Minutes



Ground Pork



Dijon Mustard



Panko Breadcrumbs



Worcestershire Sauce



Crispy Shallots



Chicken Broth Concentrate



All-Purpose Flour



Russet Potato



Broccoli, florets



Garlic Salt



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

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

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
Broccoli, florets	227 g	454 g
Garlic Salt	1 tsp	2 tsp
Mayonnaise	2 tsp	4 tsp
Parmesan Cheese, shredded	¼ cup	¼ cup
Unsalted Butter*	4 tbsp	8 tbsp
Milk*	2 tbsp	4 tbsp
Oil*		
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.

Contact

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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-high. 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**, to taste.



Form and bake croquettes

- Meanwhile, add **pork**, **Dijon**, **remaining garlic salt**, **remaining panko**, **2 tbsp mashed potatoes** (dbl for 4 ppl) and **half the Worcestershire sauce** to a large bowl. Season with **pepper**, then combine.
- 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.**



Make panko-shallot mixture

- Meanwhile, open one side of the package of **crispy shallots**. Using a rolling pin or a heavy-bottomed pan, crush **crispy shallots** in their package to a fine crumb. Transfer **crispy shallots** to a shallow dish.
- 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 the shallow dish with **shallots**, then stir to combine.



Make gravy

- Meanwhile, carefully wipe the same pan (from step 2) clean, then return then to medium-high.
- When hot, add **1 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Sprinkle **flour** over **butter**. Cook, whisking often, until combined, 30 sec.
- Gradually whisk in **¾ cup water** (dbl for 4 ppl), **broth concentrate** and **remaining Worcestershire sauce**. Bring to a simmer.
- Simmer, whisking occasionally, until **gravy** thickens slightly, 1-2 min. Season with **salt** and **pepper**, to taste.



Roast broccoli

- Meanwhile, cut **broccoli** into bite-sized pieces.
- When **potatoes** are done, add **broccoli**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet.
- Season with **salt** and **pepper**, then toss to coat.
- Roast **broccoli** in the **middle** of the oven until golden-brown and tender, 12-14 min.
- Sprinkle **Parmesan** over **broccoli**, then continue to roast until **cheese** melts, 1-2 min.



Finish and serve

- Divide **croquettes**, **mash** and **broccoli** between plates.
- Spoon **gravy** over **croquettes** and **mash**.

Dinner Solved!