



# MUSTARD PORK CHOPS AND POTATO RÖSTI

with Tender Green Beans



## HELLO RÖSTI

Crispy potato pancakes, made the Swiss way

PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 550



Shallot



Green Beans



Pork Chops



Chicken Stock Concentrate



Thyme



Yukon Gold Potatoes



Dijon Mustard

## START STRONG

Fill a bowl full of ice water and use it to hold the potatoes after peeling them. The cool shock will help preserve the spuds' color.

## BUST OUT

- Peeler
- Grater
- Kitchen towel
- Large pan
- Paper towels
- 2 Baking sheets
- Oil (5 tsp | 10 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                             |               |
|-----------------------------|---------------|
| • Shallot                   | 1   2         |
| • Thyme                     | ¼ oz   ½ oz   |
| • Green Beans               | 6 oz   12 oz  |
| • Yukon Gold Potatoes       | 12 oz   24 oz |
| • Pork Chops                | 12 oz   24 oz |
| • Dijon Mustard             | 2 tsp   4 tsp |
| • Chicken Stock Concentrate | 1   2         |

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### 1 PREHEAT AND PREP

**Wash and dry all produce.** Preheat oven to 400 degrees. Halve, peel, and finely dice **shallot**. Strip **thyme leaves** from stems, then roughly chop. Trim stems from **green beans**. Peel **potato**, then grate on the large holes of a box grater. Season generously with **salt** and **pepper**. Place in center of a clean kitchen towel and toss with half the **thyme**.



### 4 SEAR AND ROAST PORK

Carefully drain **oil** from pan until you have 1 tsp left. Heat over medium-high heat. Season **pork chops** all over with **salt** and **pepper**. Add to pan and cook until nicely browned, 2-3 minutes per side. Transfer **pork chops** and **potato cakes** to another baking sheet. Roast in oven until pork is cooked to desired doneness and **potatoes** are crisp, 4-5 minutes.



### 2 MAKE POTATO CAKES

Gather towel corners and squeeze as much liquid as you can from **potatoes** over a sink or bowl. Heat a thin layer of **oil** in a large pan over medium heat. Pat together 2 TBSP mounds of **potato mixture** and place in pan, flattening with a spatula. Cook until golden brown, 2-3 minutes per side. Transfer to a paper towel-lined plate and season with **salt** and **pepper**.



### 5 MAKE SAUCE

Meanwhile, lower heat to medium under same pan and add a drizzle of **oil**. Add **shallots** and remaining **thyme** and cook until beginning to soften, 2-3 minutes. Stir in **mustard**, **stock concentrate**, and **½ cup water**. Bring to a simmer and let bubble until reduced to a saucy consistency, 2-3 minutes. Season with **salt** and **pepper**.



### 3 ROAST GREEN BEANS

Toss **green beans** on a baking sheet with a drizzle of **oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, about 12 minutes.



### 6 FINISH AND PLATE

Thinly slice **pork chops**. Divide **pork**, **potato cakes**, and **green beans** between plates. Drizzle with **sauce** from pan.

## HOT POTATO!

Swap hash browns for rösti at your next Sunday-at-home brunch.