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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

gluten free

dairy free

level 2

nut free



Pork Chops



Dijon Mustard



Thyme



Asparagus



Chicken Stock Concentrate



Russet Potato



Shallot

Ingredients	2 People	4 People	*Not Included
Pork Chops	12 oz	24 oz	
Dijon Mustard	1 T	2 T	
Thyme	1/4 oz	1/2 oz	Allergens
Asparagus	6 oz	12 oz	None
Chicken Stock Concentrate	1	2	
Russet Potato	12 oz	24 oz	
Shallot	1	2	
Olive Oil*	4 t	8 t	Tools

Ruler

0 in 1/4 in 1/2 in 3/4 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 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.



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.



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.



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 **1/2 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!