



20-Min: Honey Garlic Pork Cutlets

with Mashed Potatoes & Green Beans



ca. 20min



2 Servings

Fresh garlic and honey are a match made in heaven, especially when they come together in a sweet and tangy pan sauce for seared, quick-cooking pork cutlets. Creamy smashed red potatoes are the perfect side for the saucy protein, and thanks to the tender potato skin, there's no need to peel! It's hard to believe this flavorful plate comes together in just 20 minutes.

What we send

- 12 oz red potatoes
- 1 medium red onion
- garlic
- ½ lb green beans
- 12 oz pkg pork cutlets
- 2 (½ oz) honey
- 2 (1 oz) sour cream ⁷

What you need

- kosher salt & ground pepper
- olive oil
- butter ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- medium saucepan
- medium skillet
- potato masher or fork

Allergens

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 730kcal, Fat 39g, Carbs 59g, Protein 42g



1. Cook potatoes

Scrub **potatoes**, then cut into 1-inch pieces. Place potatoes in a medium saucepan. Add enough **salted water** to cover by 1-inch. Cover and bring to a boil. Uncover and cook until potatoes are easily pierced with a fork, about 12 minutes. Reserve **¼ cup cooking water**, then drain and return potatoes to saucepan. Cover to keep warm until step 6.



4. Sear pork

Pat **pork cutlets** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Working in batches if necessary, add pork and cook until browned and just cooked through, 1-3 minutes per side. Transfer pork to a plate.



2. Prep ingredients

Meanwhile, halve and thinly slice **half of the onion** (save rest for own use). Finely chop **2 teaspoons garlic**. Trim stem ends from **green beans**.



5. Make pan sauce

Reduce skillet heat to medium. Add **chopped garlic** and **2 tablespoons butter**; cook until fragrant, 30-60 seconds. Add **¼ cup water** and bring to a simmer, scraping up any browned bits. Stir in **all of the honey** and **½ teaspoon vinegar**. Season to taste with **salt** and **pepper**. Return pork to skillet and cook until sauce is thickened and coats pork, about 2 minutes more.



3. Cook green beans

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **green beans, sliced onions**, and **a pinch each of salt and pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 3-5 minutes. Transfer to a bowl and cover to keep warm (green beans will soften as they sit). Wipe out skillet and return to stovetop.



6. Mash potatoes & serve

Use a potato masher or fork to mash **potatoes** in saucepan. Stir in **all of the sour cream** and **reserved cooking water**. Season to taste with **salt** and **pepper**. Spoon **mashed potatoes** onto plates alongside **green beans**. Serve **pork cutlets** on top of **mashed potatoes** and spoon **honey-garlic sauce** over top. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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