

# DINNERLY



## Herbed PORK CUTLETS & Pan Gravy with Greek Yogurt Mashed Potatoes



30-40min



2 Servings

Winner, winner, herbed pork dinner! Start your week off with our healthier take on a classic. We coat the pork in oregano before roasting it with tender green beans. The best part? The creamy mashed potatoes come together with a little help from Greek yogurt. Go ahead and spoon an extra dose of gravy on top—you deserve it. We've got you covered!

## WHAT WE SEND

- 1 russet potato
- 12 oz pork cutlets
- dried oregano
- 1 pkt turkey broth concentrate
- ½ lb green beans
- 1 container Greek yogurt <sup>2</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour <sup>1</sup>
- butter <sup>2</sup>

## TOOLS

- rimmed baking sheet
- medium saucepan
- potato masher or fork
- small skillet

## ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

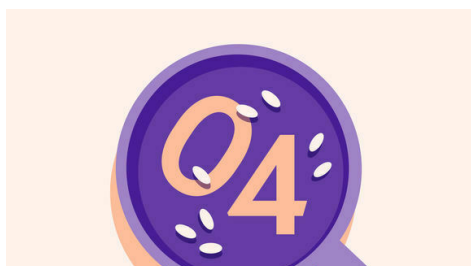
## NUTRITION PER SERVING

Calories 650kcal, Fat 36g, Carbs 53g, Protein 36g



### 1. Cook potatoes

Preheat oven to 450°F with a rimmed baking sheet on the center rack. Peel **potato**, then cut into 1-inch pieces. Place in a medium saucepan with **1 teaspoon salt** and enough water to cover by 1-inch. Cover, bring to a boil, then uncover and cook until easily pierced with a fork, about 10 minutes. Reserve **½ cup cooking water**, then drain potatoes and return to saucepan. Cover to keep warm.



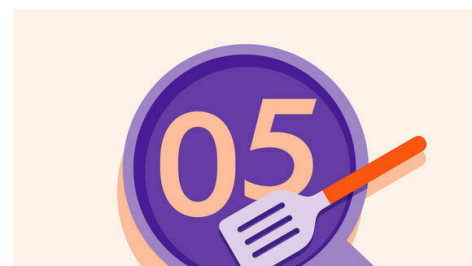
### 4. Mash potatoes

Heat saucepan with **potatoes** over medium. Add **¼ cup yogurt** and **2 tablespoons butter**. Use a potato masher or fork to mash potatoes, adding **1 tablespoon reserved cooking water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



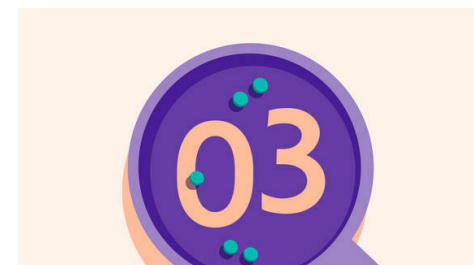
### 2. Prep pork & broth mixture

Pat **pork** dry. Transfer to a medium bowl. Add **1½ tablespoons oil** and **2 teaspoons oregano**, turning to coat pork. In a liquid measuring cup, whisk to combine **turkey broth concentrate**, **½ cup water**, and **½ tablespoon flour**; set aside until step 5.



### 5. Make gravy & serve

Melt **1 tablespoon butter** in a small skillet over medium. Whisk in **broth mixture** and cook, whisking constantly, until **gravy** is slightly thickened to coat the back of a spoon, 3–5 minutes; season to taste with **salt** and **pepper**. Serve **pork** alongside **green beans** and **mashed potatoes** with **gravy** spooned over top. Enjoy!



### 3. Roast pork & green beans

Trim **green beans**. Carefully toss on preheated baking sheet with **½ tablespoon oil**; season with **salt** and **pepper**. Push to one side of the baking sheet, then add **pork** to open side. Roast on center oven rack until green beans are tender and browned in spots and pork is cooked through, 7–8 minutes.



### 6. Make it ahead!

You'll be cruising down easy street if you make the mashed potatoes ahead of time. To reheat before serving, just put them in a saucepan and stir in a bit of milk or butter. Or BOTH.