



Our Family Pick! Honey-Garlic Pork Cutlets

with Mashed Potatoes & Broccoli

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 potatoes are the perfect side for the saucy protein, and thanks to the tender potato skin, there's no need to peel!



20-30min



2 Servings

What we send

- 2 russet potatoes
- 1 yellow onion
- ½ lb broccoli
- 12 oz pkg pork cutlets
- ¼ oz granulated garlic
- 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

Cooking tip

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Allergens

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

Nutrition per serving

Calories 790kcal, Fat 38g, Carbs 72g, Protein 45g



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

(Due to supply issues, the green beans in this recipe have been substituted with broccoli.)

Meanwhile, halve and thinly slice **half of the onion** (save rest for own use). Cut **broccoli** into 2-inch florets, if necessary.



5. Make pan sauce

Reduce skillet heat to medium. Add **½ teaspoon granulated 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 broccoli

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **broccoli, sliced onions**, and a **pinch each of salt and pepper**. Cook, stirring occasionally, until crisp-tender and browned in spots, 5-7 minutes. Transfer to a bowl and cover to keep warm. 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 **broccoli**. Serve **pork cutlets** on top of **mashed potatoes** and spoon **pan sauce** over top. Enjoy!

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

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**