

DINNERLY



Herbed Pork Cutlets & Pan Gravy with Sour Cream 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 sour cream. 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 pkg pork cutlets
- ¼ oz dried oregano
- 1 pkt turkey broth concentrate
- ½ lb green beans
- 2 (1 oz) sour cream ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ²
- butter ¹

TOOLS

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

ALLERGENS

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

NUTRITION PER SERVING

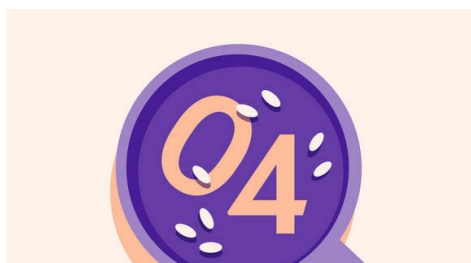
Calories 810kcal, Fat 47g, Carbs 58g, Protein 43g



1. Cook potatoes

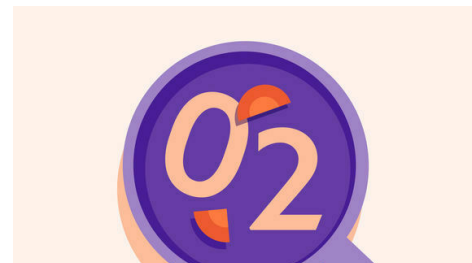
Preheat oven to 450°F with a rimmed baking sheet on the center rack.

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

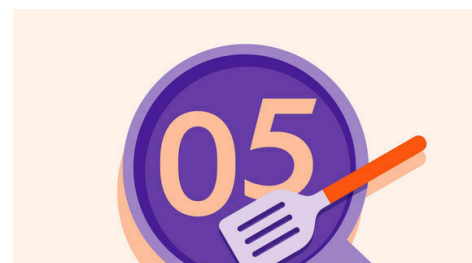
Heat saucepan with **potatoes** over medium. Add **sour cream** and **2 tablespoons butter**. Use a potato masher or fork to mash potatoes, adding **1 tablespoon reserved cooking water** at a time to reach desired consistency. Season to taste with **salt** and **pepper**. Cover to keep warm off heat.



2. Prep pork & broth mixture

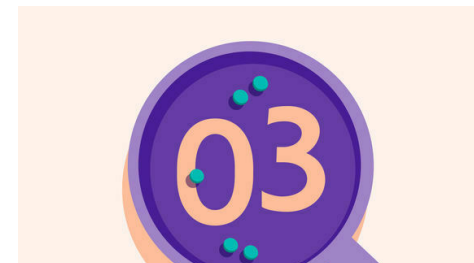
Pat **pork** dry. Transfer to a medium bowl. Add **1½ tablespoons oil** and **2 teaspoons oregano**, turning to coat pork. In a liquid measuring cup, whisk to combine **turkey broth concentrate**, **½ cup water**, and **½ tablespoon flour**; set aside until step 5.

Trim stem ends from **green beans**.



5. Make gravy & serve

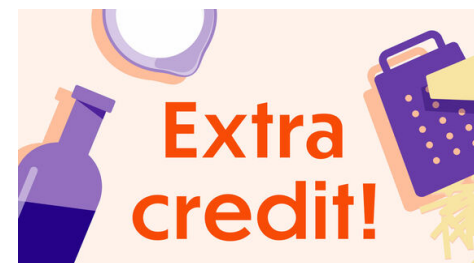
Melt **1 tablespoon butter** in a small skillet over medium. Whisk in **broth mixture** and cook, whisking constantly, until **gravy** is slightly thickened to coat the back of a spoon, 3–5 minutes; season to taste with **salt** and **pepper**. Serve **pork** alongside **green beans** and **mashed potatoes**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



3. Roast pork & green beans

Carefully toss **green beans** on preheated baking sheet with **½ tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until barely tender and browned in spots, about 8 minutes.

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, 8–10 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.