



Honey Garlic Pork Cutlets

with Mashed Potatoes & Green Beans



20-30min



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

What we send

- 2 potatoes
- 1 shallot
- 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 780kcal, Fat 39g, Carbs 68g, Protein 44g



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 shallot** (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 shallots**, 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!