

# 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 <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour (or gluten-free alternative)
- butter <sup>1</sup>

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 800kcal, Fat 48g, Carbs 54g, 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.