**Pork With Butter Herb Sauce and  
Zucchini Potato Pancakes**

Cooking Sequence  
-- Prepare pancakes through step 1; set aside - 5 minutes  
-- Prepare pork through step 3 and begin to simmer - 15 minutes  
-- Complete pancakes; complete pork and serve - 10 minutes

http://www.publix.com/aprons-recipes/pork-with-butter-herb-sauce-and-zucchini-potato-pancakes

Cooking Instructions

**Pork With Butter Herb Sauce**

Ingredients  
1 small leek, thinly sliced  
1 tablespoon fresh oregano, coarsely chopped  
1 teaspoon fresh thyme leaves, coarsely chopped  
2 oz Deli honey goat cheese, crumbled  
4 pork chops (about 1 1/2 lb)  
1/2 teaspoon kosher salt  
1/2 teaspoon pepper  
1 tablespoon olive oil  
4 oz gourmet mushroom blend  
(oyster, shittake, baby bella)  
1 cup white wine (or chicken stock)  
2 tablespoons herb garlic butter

Prep  
  
-- Cut leek in half lengthwise and rinse well. Slice leek, white part only (1/2 cup).  
-- Chop oregano and thyme. Crumble cheese.  
  
Steps  
  
1. Preheat large sauté pan on medium -high 2-3 minutes. Season pork with salt and pepper. Place oil in pan, then add pork chops; cook 2-3 minutes on each side or until browned. Remove pork from pan.  
2. Add mushrooms and leeks to same pan; cook and stir 2-3 minutes or until they begin to soften. Reduce heat to low; stir in wine and herbs.  
3. Return pork to pan; simmer 3-4 minutes or until wine has reduced by about one-half and pork is 145°F.  
4. Remove pan from heat; transfer pork to serving plates and top with cheese. Whisk herb butter into sauce until blended. Serve sauce over pork.

**Zucchini Potato Pancakes**

Ingredients  
1 medium zucchini, coarsely shredded  
4 green onions, coarsely chopped  
1 cup refrigerated hash brown potatoes  
1 egg, beaten (or 1/4 cup egg substitute)  
1 tablespoon all purpose flour  
1/2 teaspoon kosher salt  
2 tablespoons olive oil  
sour cream (optional)

Prep  
-- Shred zucchini (1 cup). Chop green onions.  
  
Steps  
  
1. Combine all ingredients (except oil and sour cream) until well blended.  
2. Preheat large nonstick sauté pan on medium-high 2-3 minutes. Place oil in pan, then scoop mixture into pan forming four patties; cook 2-3 minutes on each side or until golden. Serve with sour cream.

From Publix