**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