



Cajun Blackened Turkey and Roasted Potatoes

with Shallots, Asparagus and DIY Ranch Dressing

PRONTO 35 Minutes



Turkey Scallopine



Yellow Potato



Cajun Seasoning



Garlic Salt



Mayonnaise



Shallot



Sour Cream



White Wine Vinegar



Asparagus



Chives

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO BLACKENING

the Cajun technique of searing meat in a hot pan. It's all about getting that perfect crust of aromatic spices!

START HERE

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust Out

2 Baking Sheets, Measuring Spoons, 2 Small Bowls, Large Bowl, Paper Towels, Rolling Pin, Plastic Wrap, Large Non-Stick Pan, Parchment Paper

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Yellow Potato	300 g	600 g
Cajun Seasoning	1 tbsp	2 tbsp
Garlic Salt	1 ½ tsp	3 tsp
Mayonnaise	2 tbsp	4 tbsp
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
White Wine Vinegar	1 tbsp	2 tbsp
Asparagus	227 g	454 g
Chives	7 g	7 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1. ROAST POTATOES

Cut **potatoes** into 1-inch pieces. Toss **potatoes**, **half the garlic salt** and **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **pepper**. Roast in the **middle** of the oven, until golden-brown, 25-28 min.



4. COOK VEGGIES

While **turkey** cooks, peel, then thinly slice **shallots**. Trim and discard the bottom 1-inch from **asparagus**. Thinly slice **chives**. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil**, then **asparagus** and **shallots**. Cook, stirring occasionally, until **asparagus** is tender-crisp, 3-4 min. (**TIP:** Don't overcrowd the pan! Cook in batches for 4 ppl using 1 tbsp oil per batch.) Season with **salt** and **pepper**.



2. PREP

While **potatoes** roast, stir together **Cajun seasoning**, **remaining garlic salt** and **½ tsp sugar** (dbl for 4 ppl) in a small bowl. Season with **pepper**. Pat **turkey** dry with paper towels. Place **each scallopine** on a cutting board and cover with plastic wrap. Using a rolling pin or heavy-bottomed pan, pound **each scallopine** until ½-inch thick. Sprinkle with **Cajun mixture**.



5. MAKE DIY RANCH

While **veggies** cook, mix together **sour cream**, **mayo**, **chives**, **vinegar** and **½ tsp sugar** (dbl for 4 ppl) in another small bowl. Season with **salt** and **pepper**. Set aside.



3. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **half the turkey**. Pan-fry, until 'blackened' or dark golden-brown, 1-2 min per side. Transfer to a parchment-lined baking sheet. Repeat with another **½ tbsp oil** and **remaining turkey**. When done, remove pan from heat. Roast **turkey** in the **top** of the oven, until cooked through, 5-7 min. **



6. FINISH AND SERVE

Toss together **half the ranch** and **veggies** in a large bowl. Divide **turkey**, **veggies** and **potatoes** between plates. Drizzle with **remaining ranch dressing**.

Dinner Solved!