



Cal Smart Almond Crusted Turkey Salad with Creamy Dressing

Calorie Smart

Quick

25 Minutes



Turkey Breast Portions



Mayonnaise



Almonds, sliced



Panko Breadcrumbs



Baby Spinach



White Wine Vinegar



Dried Cranberries



Gala Apple



Celery

HELLO ALMONDS

This popular tree nut is great as a salad topper, snack or breading!

Start here

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

Bust out

Baking sheet, plastic wrap, shallow dish, aluminum foil, large bowl, whisk, large non-stick pan, measuring spoons, paper towels

Ingredients

| | 2 Person | 4 Person |
|------------------------|----------|----------|
| Turkey Breast Portions | 340 g | 680 g |
| Mayonnaise | 4 tbsp | 8 tbsp |
| Almonds, sliced | 28 g | 56 g |
| Panko Breadcrumbs | ¼ cup | ½ cup |
| Baby Spinach | 113 g | 227 g |
| White Wine Vinegar | 1 tbsp | 2 tbsp |
| Dried Cranberries | ¼ cup | ½ cup |
| Gala Apple | 1 | 2 |
| Celery | 3 | 6 |
| Sugar* | ¼ tsp | ½ 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 the website or app for the as-prepared recipe nutritional information.

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

Contact

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1 Prep and make breading

- Heat a large non-stick pan over medium-high heat.
- Finely chop **almonds**.
- When hot, add **½ tbsp oil** (dbl for 4 ppl), then **panko** and **almonds**. Toast, stirring often, until golden, 2-3 min.
- Remove the pan from heat. Transfer **toasted almond-panko mixture** to a shallow dish. Season with **salt** and **pepper**, then stir to combine.



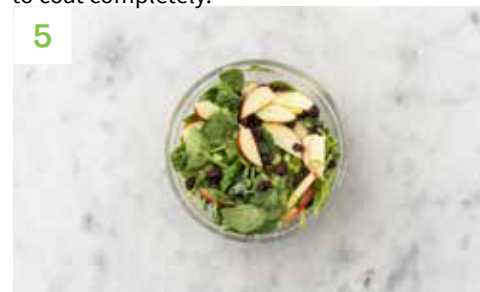
4 Finish prep

- Meanwhile, core, then cut **apple** into ¼-inch wedges.
- Cut **celery** into ¼-inch half-moons.
- Add **vinegar**, **remaining mayo** and **¼ tsp sugar** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.



2 Prep and coat turkey

- Pat **turkey** dry with paper towels.
- Cover **each turkey portion** with plastic wrap.
- Using a mallet, rolling pin or heavy-bottomed pan, carefully pound **each turkey portion** until ½-inch thick.
- Season both sides with **salt** and **pepper**. Coat **turkey** all over with **1 tbsp mayo** (dbl for 4 ppl).
- Working with **one turkey portion** at a time, press both sides into **almond-panko mixture** to coat completely.



5 Toss salad

- When **turkey** is almost done, add **apples**, **celery**, **baby spinach** and **half the cranberries** to the large bowl with **dressing**.
- Toss to coat.



3 Bake turkey

- Transfer **coated turkey** to foil-lined baking sheet and drizzle with **½ tbsp oil** (dbl for 4 ppl).
- Bake **turkey** in the **middle** of the oven until golden-brown and cooked through, 18-20 min.**



6 Finish and serve

- Thinly slice **turkey**.
- Divide **salad** between plates, then top with **turkey**.
- Sprinkle **remaining cranberries** overtop.

Dinner Solved!