

Cal Smart Mojo-Inspired Turkey

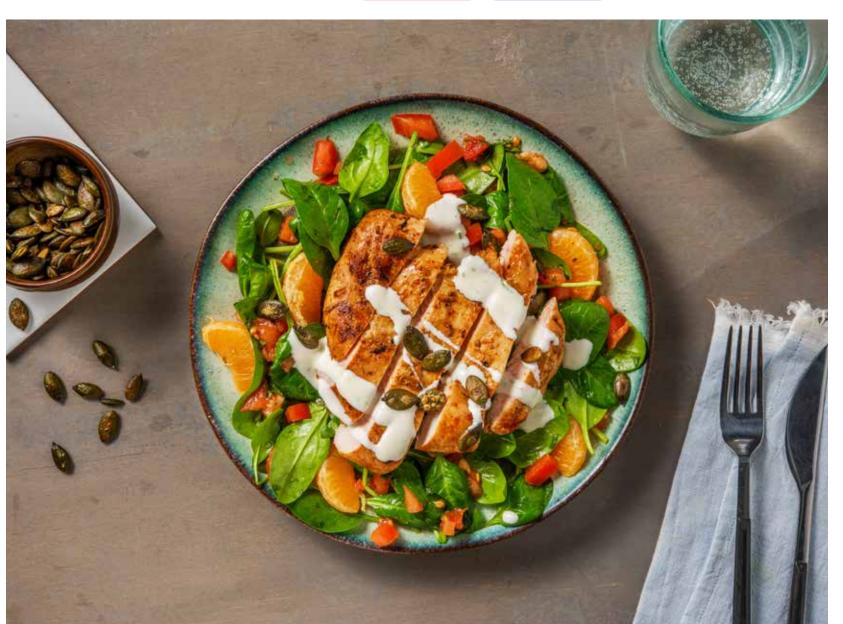
with Spinach-Citrus Salad

Calorie Smart

Spicy

Quick

25 Minutes









Baby Spinach





Clementine



Jerk Spice Blend







Garlic Puree



Roma Tomato



White Wine Vinegar



HELLO CLEMENTINE

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, zester, small bowl, whisk, large non-stick pan, paper towels, large bowl

Inaredients

9		
	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Baby Spinach	113 g	227 g
Clementine	2	4
Lime	1	2
Jerk Spice Blend 🥑	1 tbsp	2 tbsp
Pepitas	28 g	56 g
Cilantro	7 g	14 g
Garlic Puree	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
White Wine Vinegar	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Oil*		
Calle and Danas at		

Salt and Pepper*

Allergens

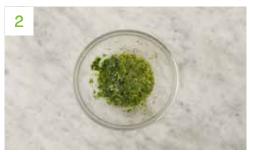
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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



Prep and make marinade

Zest, then juice lime. Stir together mayonnaise, lime zest and 1 tbsp water (dbl for 4 ppl) in a small bowl. Set aside. Juice 1 clementine. Whisk together half the lime juice, half the clementine juice, garlic puree and Jerk Spice Blend in a medium bowl. Pat **turkey** dry with paper towels, then season with salt and pepper. Add turkey to the medium bowl with marinade.



Prep salad and make dressing

While **turkey** marinates, peel, then separate remaining clementine into segments. Cut tomato into ½-inch pieces. Roughly chop cilantro. Add cilantro, vinegar, remaining lime juice, remaining clementine juice and 1 ½ tbsp oil (dbl for 4 ppl) to a large bowl. Season with salt and pepper, then whisk to combine.



Toast pepitas

Heat a large non-stick pan over medium. When hot, add **pepitas** to the dry pan. Toast, stirring often, until golden-brown, 4-5 min. (TIP: Keep your eye on them so they don't burn!) Transfer to a plate.



Cook turkey

Remove turkey from marinade. Heat the same pan over medium heat. Add 1 tbsp oil (dbl for 4 ppl), then turkey. Cook until golden-brown all over and cooked through, 8-10 min.** (NOTE: Don't overcrowd the pan; cook turkey in 2 batches for 4 ppl, using 1 tbsp oil per batch!)



Finish and serve

While turkey cooks, add spinach, tomatoes and clementine segments to the large bowl with dressing. Toss to combine. Thinly slice turkey. Divide salad and turkey between plates. Drizzle over lime mayo, then sprinkle with **pepitas**.

Dinner Solved!

Contact

Call or email us | (855) 272-7002 hello@hellofresh.ca HelloFresh.ca



^{*} Pantry items

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