



Cal Smart Mojo-Inspired Turkey

with Spinach-Citrus Salad

Calorie Smart

Spicy

Quick

25 Minutes



Turkey Breast Portions



Baby Spinach



Clementine



Lime



Jerk Spice Blend



Pepitas



Cilantro



Garlic Puree



Roma Tomato



White Wine Vinegar



Mayonnaise

HELLO CLEMENTINE

These tiny seedless fruits are sweeter than most other citrus fruits!

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

Ingredients

	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*		

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 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**.

2



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.

3



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.

4



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!)

5



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!