



# California Turkey Sammies

with Smashed Avocado

20-min



Turkey Breast Portions



Baby Tomatoes



Sandwich Bun



Avocado



Arugula and Spinach Mix



Salad Topping Mix



White Wine Vinegar



Shallot



BBQ Seasoning



Roma Tomato

HELLO AVOCADO

*This fruit makes for a creamy, dreamy, green addition to all kinds of meals!*

## Start here

- Before starting, preheat the oven to 425°F.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.
- Wash and dry all produce.

## Bust out

2 Baking sheets, medium bowl, measuring spoons, plastic wrap, rolling pin, large bowl, small pot, small bowl, measuring cups, whisk, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Baby Tomatoes	113 g	227 g
Sandwich Bun	2	4
Avocado	1	2
Arugula and Spinach Mix	56 g	113 g
Salad Topping Mix	28 g	56 g
White Wine Vinegar	2 tbsp	4 tbsp
Shallot	50 g	100 g
BBQ Seasoning	1 tbsp	2 tbsp
Roma Tomato	80 g	160 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	2 ¼ tsp	4 ½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

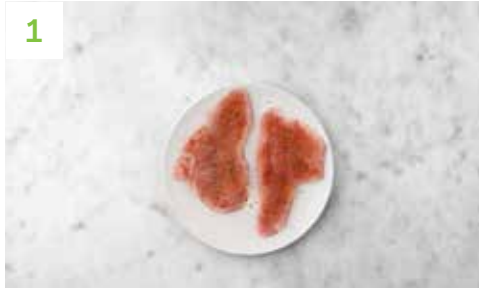
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*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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## Prep turkey

1. Pat **turkey** dry with paper towels.
2. Place **each piece of turkey** on a cutting board and cover with plastic wrap.
3. Using a rolling pin or heavy-bottomed pan, pound **each piece of turkey** until ½-inch thick.
4. Season with **salt, pepper** and **BBQ Seasoning**.



## Prep remaining ingredients

1. Peel, pit, then mash **avocado** with **1 tsp pickling liquid** (dbl for 4 ppl) in a small bowl. Season with **salt** and **pepper**, to taste.
2. Halve **baby tomatoes**.
3. Cut **roma tomato** into ¼-inch slices.



## Cook turkey

1. Heat a large non-stick pan over medium-high heat.
2. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Cook until golden-brown, 1-2 min per side.
3. Transfer **turkey** to an unlined baking sheet.
4. Roast in the **middle** of the oven until cooked through, 8-10 min.\*\*



## Dress salad and toast buns

1. Add **remaining vinegar, 2 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then whisk to combine.
2. Add **arugula and spinach mix, baby tomatoes** and **salad topping mix** to the bowl with **dressing**. Toss to combine.
3. Halve **buns**. Spread **½ tsp softened butter** over **each half**.
4. Arrange on another unlined baking sheet, cut-side up.
5. Toast **buns** in the **top** of the oven until golden-brown, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



## Pickle shallots

1. Meanwhile, peel, then thinly slice **shallot**.
2. Add **shallots, half the vinegar, 2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) to a small pot. Season with **salt**.
3. Bring to a simmer over medium-high heat. Simmer, stirring often, until **sugar** dissolves, 1-2 min.
4. Remove the pot from heat. Transfer **shallots, including liquid**, to a medium bowl.
5. Place in the fridge to cool.



## Finish and serve

1. Thinly slice **turkey**.
2. Spread **smashed avocado** on **bottom buns**, then stack with **turkey, tomato slices** and **pickled shallots**. Close with **top buns**.
3. Divide **sammies** and **salad** between plates.

## Dinner Solved!