



# Charred Miso Turkey









## with Sesame Fries and Japanese Salad

**FAMILY** 35 Minutes



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!

-  Turkey Scallopine
-  Miso
-  Sesame Oil
-  Sesame Seeds
-  Russet Potato
-  Cucumber
-  Spring Mix
-  Mayonnaise
-  White Wine Vinegar
-  Crispy Shallots

### HELLO MISO PASTE

A traditional Japanese condiment made by fermenting soybeans

## START HERE

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

### Bust Out

Parchment Paper, Large Non-Stick Pan, Baking Sheet, Large Bowl, Paper Towels, Whisk, Medium Bowl, Measuring Spoons

### Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Miso	3 tbsp	6 tbsp
Sesame Oil	1 tbsp	2 tbsp
Sesame Seeds	1 tbsp	1 tbsp
Russet Potato	460 g	920 g
Cucumber	66 g	132 g
Spring Mix	56 g	113 g
Mayonnaise	2 tbsp	4 tbsp
White Wine Vinegar	2 tbsp	4 tbsp
Crispy Shallots	28 g	28 g
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. BAKE FRIES

Cut **potatoes** into ¼-inch matchstick fries. Toss **fries** with **1 tbsp oil** (dbl for 4ppl) and **sesame seeds** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Bake in the **middle** of the oven, until golden-brown, 25-28 min. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet. Bake in top and middle of oven and rotate sheets halfway through cooking)



### 4. COOK TURKEY

Heat a large non-stick pan over medium heat. When hot, Add **1 tbsp oil** (dbl for 4 ppl), then the **turkey**. Cook until charred all over and cooked through, 6-8 min.\*\*



### 2. MARINATE TURKEY

While the **fries** bake, combine the **miso paste**, **half the vinegar** and **1 tbsp water** (dbl for 4ppl) in a large bowl. Pat the **turkey** dry with paper towels. Add the **turkey** to the bowl with the **miso mixture** and toss to coat. Set aside.



### 5. TOSS SALAD

Add the **cucumber**, **spring mix** and **half the crispy shallots** to the medium bowl with the **dressing**. Toss to coat.



### 3. FINISH PREP & MAKE DRESSING

While the **turkey** marinates, thinly slice the **cucumber** into ¼-inch rounds. Whisk together the **sesame oil**, **remaining vinegar** and **mayo** in a medium bowl. Season with **salt** and **pepper**. Set aside.



### 6. Finish and Serve

Divide the **miso turkey**, **sesame fries** and **salad** between plates. Sprinkle over **remaining crispy shallots**.

## Dinner Solved!