



Cornflake-Crusted Turkey Sammies

Granny Smith Apple Side Salad

FAMILY

35 Minutes



Turkey Strips



Brioche Buns



Corn Flakes



Mayonnaise



Mustard



Granny Smith Apple



Spring Mix



White Wine Vinegar



Cherry Tomatoes



Chives

HELLO CORNFLAKES

Who knew a breakfast cereal could add such serious crunch to turkey?

START HERE

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

Bust Out

Baking Sheet, Paper Towels, Parchment Paper, Rolling Pin, Shallow Dish, Small Bowl, Whisk, Large Bowl, silicone Brush, Measuring Spoons

Ingredients

	4 Person
Turkey Strips	680 g
Brioche Buns	4
Corn Flakes	1 cup
Mayonnaise	4 tbsp
Mustard	1 tbsp
Granny Smith Apple	160 g
Spring Mix	113 g
White Wine Vinegar	2 tbsp
Cherry Tomatoes	113 g
Chives	7 g
Sugar*	.5 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 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. CRUST TURKEY

Add **corn flakes** to a large zip-top bag. Seal shut. Using a rolling pin, crush **corn flakes** into a breadcrumb-like texture. Add **crushed corn flakes** to a shallow dish. Pat **turkey** dry with paper towels. Season with **salt** and **pepper**. Brush **½ tbsp mayo** over tops of **turkey**, then press **mayo-coated tops** into **corn flakes**.



4. TOAST BUNS

Halve the **buns**. Arrange them cut-side up on another baking sheet. Toast in **top** of oven, until golden-brown, 4-5 min. (**TIP:** Keep your eye on them so they don't burn!)



2. BAKE TURKEY

Add **turkey** to a parchment-lined baking sheet. Press any **remaining corn flake crumbs** on top, then drizzle **½ tsp oil** over **each piece**. Bake **turkey** in **middle** of oven, until cooked through, 15-16 min.**



5. MAKE DIJONNAISE

Stir together the **mustard**, **¼ tsp sugar** and **remaining mayo** in a small bowl.



3. FINISH PREP

While **turkey** bakes, core then slice the **apple** into ¼-inch wedges. Halve the **cherry tomatoes**. Thinly slice the **chives**. Whisk together the **vinegar**, **chives**, **2 tbsp oil**, and **½ tsp sugar** in a large bowl. Add the **apples**. Toss to coat. Set aside.



6. FINISH AND SERVE

Add the **tomatoes** and **spring mix** to the large bowl with the **apples** and **dressing**. Toss to coat. Spread the **dijonnaise** over the **bottom buns**, then top with **turkey** and some **salad** if desired. Serve **remaining apple salad** on the side.

Dinner Solved!