



GARLIC-BUTTER BASTED TURKEY

with Veggie-Loaded Pasta Salad



HELLO

GARLIC BUTTER

We've basted the turkey scallopine in a nutty, aromatic garlic butter

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 738



Turkey Scallopine



Fusilli



Parsley



Shallot



Yellow Bell Pepper



Celery, chopped



Broccoli, florets



Garlic



Mayonnaise



White Wine Vinegar



Dijon Mustard

BUST OUT

- Large Bowl
- Strainer
- Large Non-Stick Pan
- Sugar (1/2 tsp)
- Large Pot
- Butter 2 (2 tbsp)
- Measuring Spoons
- Salt and Pepper
- Paper Towel
- Olive or Canola oil
- Whisk

INGREDIENTS

4-person

- Turkey Scallopine 680 g
- Fusilli 1 340 g
- Parsley 20 g
- Shallot 50 g
- Yellow Bell Pepper 190 g
- Celery, chopped 113 g
- Broccoli, florets 227 g
- Garlic 20 g
- Mayonnaise 3,4 3 tbsp
- White Wine Vinegar 9 2 tbsp
- Dijon Mustard 6,9 1 tbsp

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

The technique used in Step 4 is called basting! This is great for keeping lean proteins like turkey moist.



1 PREP Wash and dry all produce.* In a large pot, add **10 1/2 cups water** and **2 tsp salt**. Cover and bring to a boil over high heat. Meanwhile, core, then cut **peppers** into 1/2-inch cubes. Cut any large **broccoli florets** into bite-size pieces. Peel, then chop **shallots** into 1/4 inch pieces. Roughly chop the **parsley**. Lay **garlic cloves** on a cutting board. Place a knife on top, then press down firmly to smash each.



4 COOK TURKEY Heat same pan over medium heat. Add **1 tbsp oil**, then **smashed garlic** and **2 tbsp butter**. Stir together, until butter melts, 1 min. Add **turkey**. Using a spoon, collect melted butter and continuously spoon sauce over turkey. Cook, basting turkey, until lightly golden and cooked through, 5-6 min per side. (**TIP:** Cook to a min internal temp. of 74°C/165°F, as size may vary.**)



2 COOK PASTA Add the **fusilli** to the large pot with the **boiling water**. Reduce the heat to medium. Cook (uncovered), stirring occasionally, until the noodles are tender, 11-12 min. Meanwhile, pat the **turkey** dry with paper towels, then season with **salt** and **pepper**.



5 MAKE SALAD In a large bowl, whisk together the **mayo**, **vinegar**, **mustard** and **1/2 tsp sugar**. Add the **fusilli**, **peppers**, **shallots**, **celery** and **half the parsley** to the large bowl with the dressing. Toss together. Season with **salt** and **pepper**.



3 COOK BROCCOLI Heat a large non-stick pan over medium-high heat. Add **1 tbsp oil**, then the **broccoli**. Cook, stirring occasionally, until tender-crisp, 5-6 min. Remove the pan from the heat and transfer the broccoli to a plate. Meanwhile, when the **fusilli** is tender, drain and rinse under cold running water. Set aside.



6 FINISH AND SERVE Divide the **fusilli pasta salad** between plates. Top with the **broccoli** and **turkey**. Sprinkle over the **remaining parsley**.

SUMMER PASTA

Fusilli is going to be your new favourite go-to for pasta salad!