



# Grilled Turkey Sammies

with Blueberry Mayo

Grill

30 Minutes



Turkey Breast Portions



Sub Roll



Blueberry Jam



Mayonnaise



BBQ Seasoning



Arugula and Spinach Mix



Gala Apple



White Wine Vinegar



Goat Cheese



Mini Cucumber

HELLO BLUEBERRY JAM

Brighten up your aiolis with fruit preserves!

## Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat grill to 400°F over medium heat.

## Bust out

Medium bowl, measuring spoons, large bowl, small bowl, whisk, paper towels

## Ingredients

|                         | 2 Person | 4 Person |
|-------------------------|----------|----------|
| Turkey Breast Portions  | 340 g    | 680 g    |
| Sub Roll                | 2        | 4        |
| Blueberry Jam           | 2 tbsp   | 4 tbsp   |
| Mayonnaise              | 2 tbsp   | 4 tbsp   |
| BBQ Seasoning           | 1 tbsp   | 2 tbsp   |
| Arugula and Spinach Mix | 56 g     | 113 g    |
| Gala Apple              | 1        | 2        |
| White Wine Vinegar      | 1 tbsp   | 2 tbsp   |
| Goat Cheese             | 28 g     | 56 g     |
| Mini Cucumber           | 66 g     | 132 g    |
| Sugar*                  | ¼ tsp    | 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 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.*

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Marinate turkey

Pat **turkey** dry with paper towels. Add **turkey, BBQ Seasoning** and **½ tbsp oil** (dbl for 4 ppl) to a medium bowl. Season with **salt**, then toss to coat. Set aside.



## Grill turkey

Add **turkey** to one side of grill. Close lid and grill, flipping once until **turkey** is cooked through, 6-8 min per side.\*\*



## Prep

While **turkey** marinates, core, then cut **apple** into ¼-inch slices. Halve **rolls** lengthwise. Cut **cucumber** into ¼-inch rounds. Whisk together **vinegar**, **¼ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Add **apples** and **cucumbers**. Season with **salt** and **pepper**, then toss to coat. Set aside.



## Grill rolls

When **turkey** is almost done, add **rolls** to the other side of grill, cut-side down. Close lid and grill **rolls** until toasted, 2-3 min. (**NOTE:** Keep an eye on rolls so that they don't burn!)



## Mix blueberry mayo

Add **mayo** and **blueberry jam** to a small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.



## Finish and serve

Set aside a **quarter of the arugula and spinach mix**. Add **remaining arugula and spinach mix** to the large bowl with **apples, cucumbers** and **dressing**. Season with **salt** and **pepper**, then toss to combine. Thinly slice **turkey**. Spread **blueberry mayo** over **bottom rolls**, then top with **reserved spring mix, turkey** and **top rolls**. Divide **turkey sammies** and **salad** between plates. Crumble **goat cheese** over top of **salad**.

## Dinner Solved!