



# Harvest Turkey Sheet Pan with Kale and Gravy

**PRONTO** 25 Minutes



Turkey Scallopine



Butternut Squash, cubes



Red Onion



Chicken Broth Concentrate



All-Purpose Flour



Thyme



Kale, chopped



Garlic

## HELLO SHEET PAN

*This one sheet wonder makes clean up a breeze!*

# Start Strong

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

## Bust Out

Baking Sheet, Garlic Press, Large Non-Stick Pan, Paper Towels, Parchment Paper, Microplane/Zester, Measuring Cups, Measuring Spoons

## Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Butternut Squash, cubes	340 g	680 g
Red Onion	113 g	227 g
Chicken Broth Concentrate	1	2
All-Purpose Flour	2 tbsp	4 tbsp
Thyme	7 g	14 g
Kale, chopped	113 g	227 g
Garlic	6 g	12 g
Unsalted Butter*	2 tbsp	4 tbsp
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

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### 1. PREP

Peel, then cut **onion** into ½-inch slices. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems, then finely **chop**. Peel, then mince or grate **garlic**. Pat **turkey** dry with paper towels, then sprinkle over **half the thyme**. Season with **salt** and **pepper**.



### 4. ROAST TURKEY

Remove the pan from heat. Transfer **turkey** to the baking sheet with **veggies**. Roast in **middle** of oven, until **turkey** is cooked through, 10-12 min.\*\*



### 2. ROAST VEGGIES

Toss **squash, onions, kale** and **remaining thyme** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Arrange evenly in a single layer. Season with **salt** and **pepper**. Roast in **middle** of oven, stirring halfway through cooking, until golden-brown, 22-24 min. (**NOTE:** In Step 4, stir veggies again before adding turkey.)



### 5. MAKE GRAVY

While **turkey** roasts, heat the same pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4 ppl), then **garlic**. Cook, stirring often, until fragrant, 1 min. Sprinkle over **flour**. Cook, stirring often, until lightly golden-brown, 1-2 min. Add **1 ¼ cup water** (dbl for 4 ppl), then **broth concentrate**. Cook, stirring often, until **gravy** slightly thickens, 2-3 min. Season with **salt** and **pepper**.



### 3. PAN-FRY TURKEY

While **veggies** roast, heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, until golden-brown, 2-3 min per side.



### 6. FINISH AND SERVE

Divide **turkey** and **veggies** between plates. Spoon over **gravy**.

## Dinner Solved!