



Herby Turkey Sandwich and Apricot Sauce

with Sweet Potato Wedges and Zesty Mayo Dip

Quick

25 Minutes



Turkey Breast Portions



Apricot Spread



Red Onion, chopped



Mayonnaise



Sweet Potato



Spring Mix



Whole Grain Mustard



Parsley and Thyme



Garlic Puree



Artisan Bun

HELLO TURKEY SAMMIE

The best of the holidays sandwiched between buns!

Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Bust out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Breast Portions	340 g	680 g
Apricot Spread	2 tbsp	4 tbsp
Red Onion, chopped	56 g	113 g
Mayonnaise	4 tbsp	8 tbsp
Sweet Potato	340 g	680 g
Spring Mix	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Parsley and Thyme	14 g	21 g
Garlic Puree	1 tbsp	2 tbsp
Artisan Bun	2	4
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.

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Roast sweet potato wedges

Cut **sweet potatoes** into ½-inch wedges. Add **sweet potatoes** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to combine. Roast in the **middle** of the oven, until golden brown, 20-22 min.



Cook turkey

Pat **turkey** dry with paper towels, then cut crosswise into ½-inch strips. Season with **salt** and **pepper**, then sprinkle with **half the thyme**. Heat the same pan over medium-high. When hot, add **1 tbsp oil**, then **turkey**. Cook, turning occasionally, until golden-brown and cooked through, 4-6 min.** (**NOTE:** Don't overcrowd the pan; cook turkey in 2 batches for 4 ppl, using 1 tbsp oil per batch.) Remove pan from heat, then sprinkle **half the parsley** over **turkey**.



Prep

While **sweet potato wedges** roast, roughly chop **parsley**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) off stems. Stir together **mayo** and **mustard** in a small bowl.



Toast buns

While **turkey** cooks, stir together **garlic puree**, **remaining thyme**, **remaining parsley** and **2 tbsp room temperature butter** (dbl for 4 ppl) in another small bowl. Season with **salt** and **pepper**. Halve **buns**, then arrange on another baking sheet, cut-side up. Spread **garlic-herb butter** on cut-sides. Toast in the **top** of the oven until golden, 3-4 min. (**TIP:** Keep an eye on buns so they don't burn!)



Make apricot sauce

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring often, until softened, 3-4 min. Remove pan from heat, then transfer **onions** to a medium bowl and stir in **apricot spread**. Season with **salt** and **pepper**, then stir to combine.



Finish and serve

Spread **apricot sauce** onto **top buns**. Spread some **zesty mayo** onto **bottom buns**, then top with **turkey**, **spring mix** and **top buns**. Halve **sandwiches**, if desired. Divide **sandwiches** and **sweet potato wedges** between plates. Serve **remaining zesty mayo** on the side for dipping.

Dinner Solved!