



Herby Turkey Sandwich with Cherry Sauce

Sweet Potato Wedges and Zesty Mayo Dip

PRONTO

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Turkey Strips



Shallot



Cherry Jam



Mayonnaise



Sweet Potato



Spring Mix



Whole Grain Mustard



Parsley and Thyme



Garlic



Buns

HELLO TURKEY SAMMIE

The best of the holidays sandwiched between buns!

START HERE

- Before starting, preheat 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

Parchment Paper, Large Non-Stick Pan, 2 Baking Sheets, Paper Towels, Medium Bowl, 2 Small Bowls, Measuring Spoons

Ingredients

	2 Person	4 Person
Turkey Strips	340 g	680 g
Shallot	50 g	100 g
Cherry Jam	1 ½ tbsp	3 tbsp
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	3 g	6 g
Buns	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.

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. ROAST SWEET POTATOES

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



2. PREP

While **sweet potatoes** roast, roughly chop **parsley**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl). Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Pat turkey dry with paper towels, then cut large strips in half. Season with **salt** and **pepper** and sprinkle with **half the thyme**.



3. MAKE SAUCES

Stir together **mayo** and **mustard** in a small bowl. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallot**. Cook, stirring often, until softened, 3-4 min. Remove pan from heat then transfer **shallots** to a medium bowl. Stir in **cherry jam**. Season with **salt** and **pepper**.



4. COOK TURKEY

Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, stirring occasionally, until browned, 4-6 min.** Sprinkle over **half the parsley**. (**NOTE:** Don't overcrowd the pan, cook turkey in 2 batches for 4 ppl.)



5. TOAST BUNS

Stir together **garlic**, **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-sides up. Spread **garlic-herb butter** on cut-sides. Toast in **top** of oven, until golden, 3-4 min. (**TIP:** Keep an eye on your buns so they don't burn!)



6. FINISH AND SERVE

Spread **cherry sauce** on **top buns**. Spread **half the zesty mayo** on **bottom buns**, then top with **turkey** and **spring mix**. Top with **top buns**. Halve **sandwiches**. Serve with **sweet potatoes** and **remaining zesty mayo** alongside, for dipping.

Dinner Solved!