



Hot Honey Turkey

with BBQ-Spiced Roasted Potatoes

Spicy

Calorie Smart

30 Minutes



Turkey Scallopini



Russet Potato



Panko Breadcrumbs



Green Beans



Honey



Hot Sauce



Sour Cream



BBQ Seasoning

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

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

Bust Out

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

Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Green Beans	170 g	340 g
Honey	1 tbsp	2 tbsp
Hot Sauce 🌶️	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	½ tbsp	1 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.

Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.

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Roast potatoes

Cut the **potatoes** into ½-inch pieces. Toss the **potatoes**, **1 tsp BBQ Seasoning** and **½ tsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Roast in the **middle** of the oven, tossing halfway through cooking, until golden-brown, 22-24 min.



Mix Panko

While the **potatoes** roast, add **½ tsp butter** (dbl for 4 ppl) to small microwave-safe bowl. Microwave until melted, 30 seconds. Add the **panko**, **remaining BBQ Seasoning** and **1 tsp oil** (dbl for 4 ppl). Stir to combine.



Coat Turkey

Pat the **turkey** dry with paper towels. Season all over with **salt** and **pepper**. Evenly spread the **sour cream** onto the tops of the **turkey**. Working with **one turkey scallopini** at a time, mound the **panko mixture** over top, pressing to adhere.



Roast Turkey

Transfer the **coated turkey** to another parchment-lined baking sheet. Roast in the **bottom** of the oven, until **turkey** is cooked through, 15-18 min.**



Cook Green Beans

While the **turkey** roasts, trim the **green beans**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.



Finish and Serve

Stir together the **honey** and **hot sauce** in another small bowl. Divide the **turkey scaloppinis**, **potatoes** and **green beans** between plates. Drizzle the **hot honey sauce** over top.

Dinner Solved!