



# Lemon Turkey Scallopine with Mushroom-Caper Linguine

30 Minutes



Turkey Scallopini



Lemon



Parsley



Italian Breadcrumbs



Linguine



Parmesan Cheese



White Mushrooms



Garlic



Mayonnaise



Capers



Cream Cheese

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!

HELLO CAPERS

*Small but powerful, capers add a bold, briny, and salty flavour to this dish*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust Out

Baking sheet, measuring cups & spoons, microplane/zester, shallow dish, strainer, large bowl, parchment paper, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Lemon	1	1
Parsley	7 g	14 g
Italian Breadcrumbs	¼ cup	½ cup
Linguine	170 g	340 g
Parmesan Cheese	¼ cup	½ cup
White Mushrooms	113 g	227 g
Garlic	6 g	12 g
Mayonnaise	2 tbsp	4 tbsp
Capers	30 g	30 g
Cream Cheese	2 tbsp	4 tbsp
Unsalted Butter*	1 tbsp	2 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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### 1 Prep

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Meanwhile, thinly slice **mushrooms**. Rinse **capers** then pat dry with paper towels. Roughly chop **parsley** and **1 tbsp capers** (dbl for 4 ppl). Zest, then juice **half the lemon** (1 lemon for 4 ppl). Cut any **remaining lemon** into wedges. Peel, then mince or grate **garlic**.



### 4 Cook linguine

While **turkey** roasts, add **linguine** to the pot of **boiling water**. Cook, stirring occasionally, until tender, 10-12 min. Reserve **½ cup pasta water** (dbl for 4 ppl), then drain. Set aside.



### 2 Coat turkey

Stir together **mayo**, **half the lemon zest** and **¼ tsp salt** (dbl for 4 ppl) in a large bowl. Stir together **breadcrumbs** and **half the Parmesan** in a shallow dish. Pat **turkey** dry with paper towels, then add to the large bowl with **lemon-mayo mixture**. Toss to coat. Working with **one turkey scallopini** at a time, press both sides into **breadcrumb mixture** to coat completely. Shake **excess breadcrumbs** back into the shallow dish.



### 5 Assemble pasta

While **linguine** cooks, heat the same pan (from Step 3) over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden, 5-6 min. Add **capers**, **garlic** and **remaining lemon zest**. Cook, stirring often, until fragrant, 1 min. Remove pan from heat. Add **cream cheese**, **linguine**, **reserved pasta water**, **half the parsley**, **1 tbsp lemon juice** and **1 tbsp butter** (dbl both for 4 ppl). Season with **salt** and **pepper**. Stir together.



### 3 Cook turkey

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **breaded turkey**. Pan-fry, until golden-brown, 1-2 min per side. (**TIP:** Cook 2 turkey scallopines at a time for 4 ppl, using 1 tbsp oil for each batch!) Remove pan from heat, then transfer **turkey** to a parchment-lined baking sheet. Roast **turkey**, in the **middle** of the oven, until cooked through, 8-10 min. \*\* Carefully wipe the pan clean.



### 6 Finish and serve

Divide **mushroom-caper linguine** and **turkey** between plates. Sprinkle **remaining parsley** and **remaining Parmesan** over top. Squeeze over a **lemon wedge**, if desired.

## Dinner Solved!