



Lemon Turkey Scallopini with Mushroom-Caper Linguine

30 Minutes



Turkey Scallopini



Lemon



Parsley



Italian Breadcrumbs



Linguine



Parmesan Cheese



Mushrooms



Garlic



Mayonnaise



Capers



Cream Cheese

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, measuring 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
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** to a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. While **water** comes to a boil, 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** (whole 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. Combine **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 Toss linguine

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 **chopped 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**. Toss to combine.



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. (**NOTE:** Cook 2 turkey scallopini 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 scallopini** between plates. Sprinkle **remaining parsley** and **remaining Parmesan** over top. Squeeze over a **lemon wedge**, if desired.

Dinner Solved!