



# Pan-Fried Turkey Scallopini with Sweet Potato Mash and Savoury Gravy

30 Minutes



Turkey Scallopini



Sweet Potato



Broccoli, florets



Shallot



Thyme



Chicken Broth Concentrate



Soy Sauce



All-Purpose Flour



Dijon Mustard



Sour Cream

HELLO SAVOURY GRAVY

*The secret to this great rich-tasting gravy is the soy sauce!*

## Start here

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

## Bust Out

Baking sheet, measuring spoons, vegetable peeler, potato masher, strainer, measuring cups, whisk, large pot, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Sweet Potato	340 g	680 g
Broccoli, florets	227 g	454 g
Shallot	50 g	100 g
Thyme	7 g	7 g
Chicken Broth Concentrate	1	2
Soy Sauce	1 tbsp	2 tbsp
All-Purpose Flour	1 tbsp	1 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Sour Cream	3 tbsp	6 tbsp
Unsalted Butter*	3 tbsp	6 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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You may receive an equivalent ingredient substitution for this recipe. Follow the instructions with the ingredients received. Thank you for your understanding and happy cooking!

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## Cook sweet potatoes

Peel, then cut **sweet potato** into ½-inch pieces. Combine **sweet potatoes**, **2 tsp salt** and enough **water** to cover, approximately 1 inch (use the same for 4 ppl) in a large pot. Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until **potatoes** are fork-tender, 12-14 min.



## Make gravy

While the **turkey** roasts, heat the same pan over medium heat. When hot, add **2 tbsp butter** (dbl for 4ppl) and swirl until melted, 1 min. Add **shallots** and **thyme**. Cook, stirring often, until **shallots** soften, 2-3 min. Sprinkle over **half the flour** (all for 4ppl) and stir until coated, 1 min. Whisk in **broth concentrate**, **mustard**, **soy sauce** and **1 cup water** (dbl for 4ppl). Simmer, stirring, until thickened, 2-3 min.



## Prep

While potatoes cook, peel, then finely chop **shallot** into ¼-inch pieces. Strip **½ tbsp thyme leaves** from the stems (dbl for 4 ppl). Cut the **broccoli** into bite-sized pieces. Pat the **turkey** dry with paper towels. Season with **salt** and **pepper**. Toss **broccoli** with **1 tbsp oil** (dbl for 4 ppl) on a baking sheet. Season with **salt** and **pepper**.



## Make mash

Drain and return **potatoes** to the same pot, off heat. Add **sour cream** and **1 tbsp butter** (dbl for 4 ppl). Using a masher, mash together until creamy. Season with **salt** and **pepper**. Cover with a lid to keep warm.



## Cook turkey

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Sear until golden-brown, 2-3 min per side. Remove the pan from the heat, then transfer **turkey** to the baking sheet with **broccoli**. Roast in the **middle** of the oven, until **broccoli** is tender and **turkey** is cooked through, 14-16 min. \*\*



## Finish and serve

Slice the **turkey**. Divide the **turkey**, **broccoli** and **sweet potatoes** between plates. Drizzle **gravy** over the **turkey**.

## Dinner Solved!