



Quick Turkey 'Poutine'

with Potato Coins and Apple Spinach Salad

Quick 25 Minutes



- Ground Turkey
- Russet Potato
- Seasoned Salt
- Baby Spinach
- Gala Apple
- White Wine Vinegar
- Strawberry Jam
- Green Onion
- Chicken Broth Concentrate
- Gravy Spice Blend
- Cheese Curds



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HELLO CHEESE CURDS
Squeaky, chewy, salty and a must-have for poutine!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Add sealed jam packet to a glass of hot water to soften.

Bust out

Baking sheet, measuring spoons, large bowl, parchment paper, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Turkey	250 g	500 g
Russet Potato	460 g	920 g
Seasoned Salt	½ tbsp	1 tbsp
Baby Spinach	56 g	113 g
Gala Apple	1	2
White Wine Vinegar	1 tbsp	2 tbsp
Strawberry Jam	1 tbsp	2 tbsp
Green Onion	1	2
Chicken Broth Concentrate	1	2
Gravy Spice Blend	2 tbsp	4 tbsp
Cheese Curds	56 g	113 g
Unsalted Butter*	2 ½ tbsp	5 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Roast potato coins

- Cut **potatoes** into ¼-inch rounds.
- Add **potatoes**, **1 tsp seasoned salt** and **1 tbsp oil** to a parchment-lined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tsp seasoned salt and 1 tbsp oil per sheet.) Season with **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 18-20 min. (NOTE: For 4 ppl, roast in the bottom and the middle of the oven, rotating sheets halfway through.)



Start gravy

- Return the same pan to medium.
- Add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Sprinkle **Gravy Spice Blend** over **butter**, then stir to combine, 30 sec.
- Stir in **broth concentrate**, **¾ cup water** and **¼ tsp sugar** (dbl both for 4 ppl). Bring to a simmer.



Prep and start salad

- Meanwhile, core, then cut **apple** into ½-inch pieces.
- Thinly slice **green onion**.
- Add **strawberry jam**, **vinegar** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, to taste, then whisk to combine.
- Add **apples**, then toss to combine. Set aside.



Finish gravy and salad

- Simmer, stirring occasionally, until **gravy** thickens slightly, 2-3 min. Season with **salt** and **pepper**, to taste.
- Meanwhile, add **spinach** to the bowl with **apples**, then toss to combine.



Cook turkey

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Add **turkey**. Cook, breaking up **turkey** into smaller pieces, until **turkey** is cooked through and starts to brown, 5-6 min. **
- Season with **remaining seasoned salt** and **pepper**.
- Transfer **turkey** to a plate, then cover to keep warm.



Finish and serve

- Divide **potato coins** between bowls. Top with **turkey** and **cheese curds**.
- Spoon **gravy** over top.
- Sprinkle with **green onions**.
- Serve **apple spinach salad** alongside.

Dinner Solved!