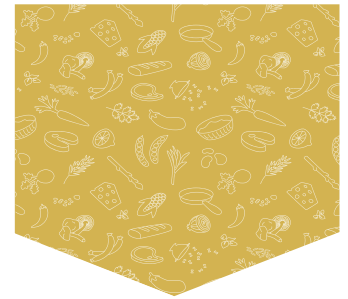




Summer Turkey with Herby Mash and Roasted Zucchini

PRONTO 30 Minutes



Turkey Scallopine



Zucchini



Garlic



Shallot



Sour Cream



Chicken Broth
Concentrate



Yellow Potato



Parsley and Thyme



Cornstarch

HELLO ZUCCHINI

The name for this popular veggie comes from 'zucca,' the Italian word for squash!

Start Strong

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

Bust Out

Garlic Press, 2 Baking Sheets, Measuring Cups, Whisk, Small Bowl, Measuring Spoons, Strainer, Paper Towels, Potato Masher, Large Pot, Large Non-Stick Pan

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Zucchini	200 g	400 g
Garlic	9 g	18 g
Shallot	50 g	100 g
Sour Cream	3 tbsp	6 tbsp
Chicken Broth Concentrate	1	2
Yellow Potato	300 g	600 g
Parsley and Thyme	14 g	28 g
Cornstarch	1 tbsp	2 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

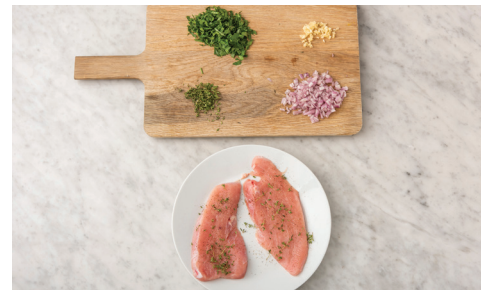
Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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



1. COOK POTATOES

Cut **potatoes** into 1-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch), in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min.



2. PREP

While **potatoes** cook, finely chop **parsley**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Pat **turkey** dry with paper towels, then sprinkle over **half the thyme**. Season with **salt** and **pepper**.



3. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Pan-fry, until golden, 1-2 min per side. Remove pan from heat, then transfer **turkey** to a baking sheet. Roast in **middle** of oven, until cooked through, 8-10 min. **



4. ROAST ZUCCHINI

While **turkey** roasts, cut **zucchini** into ½-inch rounds. Toss **zucchini** with **1 tbsp oil** on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in **top** of oven, until golden, 10-12 min.



5. MAKE GRAVY

Stir together **cornstarch**, **garlic**, **broth concentrates** and **¾ cup water** (dbl for 4 ppl), in a small bowl. Heat the same pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **remaining thyme**. Cook, stirring often, until softened, 1-2 min. Add **cornstarch mixture**. Simmer, whisking often, until **gravy** is slightly reduced, 30 sec-1 min. Season with **salt** and **pepper**.



6. FINISH AND SERVE

When **potatoes** are fork-tender, drain and return to same pot. Using a masher, mash in **sour cream**, **parsley**, **1 tbsp butter** (dbl for 4 ppl) until smooth. Season with **salt** and **pepper**. Slice **turkey**. Divide **mash**, **roasted zucchini** and **turkey** between plates. Spoon **gravy** over **turkey**.

Dinner Solved!



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