



Sweet Chili Thai Turkey over Rice

with Snow Peas and Tangy Mango-Pepper Salsa

FAMILY

30 Minutes



Turkey Scallopine



Basmati Rice



Sweet Chili Sauce



Mango



Lime



Garlic Salt



Green Onions



Snow Peas



Sweet Bell Pepper

HELLO MANGO SALSA

The tropical fruit adds a touch of sweetness to this cool and crisp salsa!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Large Non-Stick Pan, Measuring Cups, Paper Towels, Whisk, Medium Bowl, Zester, Medium Pot, Measuring Spoons, Baking Sheet, Large Bowl, Aluminum Foil

Ingredients

	4 Person
Turkey Scallopine	680 g
Basmati Rice	1 ½ cup
Sweet Chili Sauce	¼ cup
Mango	85 g
Lime	1
Garlic Salt	1 ½ tsp
Green Onions	2
Snow Peas	227 g
Sweet Bell Pepper	160 g
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. COOK RICE

Add **2 ½ cups water** in a medium pot. Cover and bring to a boil over high heat. Add **rice** to the pot of **boiling water**. Reduce heat to low. Cook, still covered, until **rice** is tender and **liquid** is absorbed, 12-14 min.



4. COOK PEAS

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then the **snow peas**. Cook, stirring often until tender-crisp, 4-5 minutes. Season with **salt** and **pepper**. Remove from heat.



2. BROIL TURKEY

While the **rice** cooks, pat **turkey** dry with paper towels. Arrange on a foil-lined baking sheet. Toss with **1 tbsp oil**, then **¾ tsp garlic salt**. Season with **pepper**. Cook in **middle** of the oven, flipping once halfway, until cooked through, 12-14 min.**



5. FINISH TURKEY & RICE

When the **turkey** is cooked through, transfer to a large bowl along with any **juices** from the pan. Pour over the **sweet chili sauce**. Toss to combine. Set aside. When the **rice** is tender, fluff with a fork. Season with **salt**. Stir in the **lime zest** and **green onions**.



3. PREP & MAKE SALSA

While the **turkey** cooks, cut stems off **snow peas**, if needed. Core, then cut the **peppers** into ½-inch pieces. Roughly chop the **mango**. Zest, then juice the **lime**. Thinly slice the **green onions**. Whisk together the **lime juice** and **1 tbsp oil** in a medium bowl. Add the **peppers** and **mango**. Toss to combine. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Divide the **rice** and **snow peas** between plates. Top with the **turkey**, drizzling over any **juices** left in the bowl. Top with the **mango pepper salsa**.

Dinner Solved!