



Turkey alla Pizzaiola

with Peppers and Mashed Potato

FAMILY 35 Minutes



Turkey Breast



Diced Tomatoes



Sweet Bell Pepper



Italian Seasoning



Onion, chopped



Garlic



Russet Potato



Parsley



Parmesan Cheese



Chicken Broth Concentrate

HELLO ITALIAN SEASONING

A perfect combo of dried basil, thyme, oregano and garlic!

START HERE

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

Bust Out

Large Pot, Potato Masher, Measuring Spoons, Paper Towel, Baking Sheet, Large Non-Stick Pan

Ingredients

	4 Person
Turkey Breast	680 g
Diced Tomatoes	1 can
Sweet Bell Pepper	160 g
Italian Seasoning	1 tbsp
Onion, chopped	113 g
Garlic	6 g
Russet Potato	920 g
Parsley	7 g
Parmesan Cheese	½ cup
Chicken Broth Concentrate	1
Butter*	3 tbsp
Milk*	3 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. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Combine in a large pot the **potatoes**, **2 tsp salt** and enough **water** to cover. Cover and bring to a boil over high heat. Once boiling, reduce the heat to medium. Simmer, uncovered, until the **potatoes** are fork-tender, 10-12 min.



4. FINISH SAUCE

Add the **garlic** and **remaining Italian Seasoning** to the pan. Cook until fragrant, 30 sec. Add the **diced tomatoes** and the **chicken broth concentrate**. Cook, stirring occasionally, until slightly thickened, 5-7 min. Remove from heat.



2. COOK TURKEY

While the **potatoes** cook, pat the **turkey** dry with paper towel. Season with **salt** and **pepper**. Sprinkle over **half the Italian Seasoning**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **turkey**. Cook until golden-brown 1-2 min per side. Transfer **turkey** to a baking sheet. Bake, in **top** of oven, until cooked through, 10-12 min.**



5. MASH POTATOES

When the **potatoes** are tender, drain and return the **potatoes** to the same pot. Add **half the Parmesan**, **3 tbsp butter** and **3 tbsp milk**. Using a fork or potato masher, mash together until creamy. Season with **salt** and **pepper**.



3. PREP

While the **turkey** bakes, on a clean surface, core, then cut **bell peppers** into ½-inch pieces. Roughly chop the **parsley**. Peel, then mince or grate the **garlic**. Add **1 tbsp oil** to the same pan, then the **onions** and **peppers**. Cook, stirring often, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.



6. FINISH AND SERVE

Thinly slice the **turkey**. Divide the **mash potatoes** between plates. Top with the **turkey**, then the **tomato-pepper sauce**. Sprinkle over the **parsley** and the **remaining Parmesan**.

Dinner Solved!