



Turkey Biryani

with Peas and Sweet Pepper

PRONTO

SPICY

30 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Turkey Scallopine



Basmati Rice



Tomato Sauce



Onion, chopped



Dal Spice Blend



Cilantro



Green Peas



Sweet Bell Pepper



Garlic



Chicken Broth Concentrate



Ginger

HELLO GREEN PEAS

Green peas in a curry? They balance out the flavours and offset the spiciness!

START HERE

Before starting, wash and dry all produce.

Bust Out

Medium Non-Stick Pan, Measuring Spoons, Grater, Vegetable Peeler, Measuring Cups, Large Pot, Paper Towels, Garlic Press

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Basmati Rice	¾ cup	1½ cup
Tomato Sauce	2 tbsp	4 tbsp
Onion, chopped	56 g	113 g
Dal Spice Blend	1 tbsp	2 tbsp
Cilantro	7 g	14 g
Green Peas	56 g	113 g
Sweet Bell Pepper	160 g	320 g
Garlic	6 g	12 g
Chicken Broth Concentrate	1	2
Ginger	30 g	60 g
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.

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1. PREP

Peel, then grate or mince the **ginger** and **garlic**. Pat the **turkey** dry with paper towels. Cut into 1-inch strips. Season with **salt** and **pepper**. Sprinkle over **half the Dal spice blend**. Heat a large pot over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then the **turkey strips**. Cook, until no pink remains, 2-3 min. Transfer to a plate.



4. COOK VEGGIES

While the **biryani** cooks, core, then cut the **pepper** into ½-inch pieces. Roughly chop the **cilantro**. Heat a medium non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then the **peppers**. Cook, stirring occasionally, until softened, 3-4 min. Add the **peas**. Remove from heat. Stir until peas are warmed through, 1 min. Season with **salt** and **pepper**.



2. START BIRYANI

Add **1 tbsp butter** (dbl for 4 ppl) and **onions** to the same pot. Cook, stirring often, until softened, 2-3 min. Add the **rice, garlic, ginger, tomato sauce** and **remaining Dal spice blend**. Cook, stirring often, until fragrant, 30 sec.



5. FINISH AND SERVE

When the **rice** is tender, stir in the **veggies**. Season with **salt** and **pepper**. Divide the **turkey biryani** between bowls. Sprinkle over the **cilantro**.



3. FINISH BIRYANI

Add the **turkey** with any **liquid** from the plate, **broth concentrate(s)** and **1 ½ cups water** (dbl for 4 ppl) to the large pot. Cover and bring to a boil. Reduce heat to medium. Cook, still covered, until **rice** is tender, **liquid** is absorbed and **turkey** is cooked through, 14-16 min.**



6. GOT EGGS?

After the **veggies** are cooked in Step 4, transfer **veggies** to a plate. Heat the same medium non-stick pan over medium-low heat. When hot, add **2 tbsp butter** (dbl for 4 ppl) and swirl pan, until melted. Crack in **two eggs** (dbl for 4 ppl). Season with **salt** and **pepper**. Pan-fry, covered, until **egg white** is set 2-3 min. (**NOTE:** The yolk will still be runny!)

Dinner Solved!