



# Turkey Milanese

## with Pesto Greens and Creamy Potatoes

**PRONTO** 30 Minutes



Turkey Scallopine



Russet Potato



Parmesan Cheese



Panko Breadcrumbs



Garlic Salt



Italian Seasoning



Mayonnaise



Green Beans



Cornstarch



Chicken Demi-Glace



Soy Sauce



Dijon Mustard



Basil Pesto

**HELLO TURKEY**

*This lean protein isn't just for the holidays*



# Start Strong

Before starting, preheat the oven to 450°F and wash and dry all produce.

## Bust Out

Tongs, Medium Bowl, Baking Sheet, Measuring Cups, Small Bowl, Measuring Spoons, Strainer, Paper Towels, Potato Masher, Large Pot, Large Non-Stick Pan, Shallow Dish, Whisk, Peeler

## Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Russet Potato	460 g	920 g
Parmesan Cheese	¼ cup	½ cup
Panko Breadcrumbs	½ cup	1 cup
Garlic Salt	1 ½ tsp	1 ½ tsp
Italian Seasoning	1 tsp	2 tsp
Mayonnaise	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Cornstarch	1 tbsp	1 tbsp
Chicken Demi-Glace	1	2
Soy Sauce	½ tbsp	1 tbsp
Dijon Mustard	½ tbsp	1 tbsp
Basil Pesto	½ cup	¼ cup
Unsalted Butter*	2 tbsp	4 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.*

## Contact

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### 1. COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Trim **beans**. Combine potatoes, **2 tsp salt** and enough **water** to cover (approx. 1-2 inches), 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.



### 4. MAKE GRAVY

While **turkey scallopines** roast, whisk together **demi-glace, mustard, soy sauce, 1 ½ tsp cornstarch** and **½ cup water** (dbl both for 4 ppl) in a small bowl. Heat the same pan over medium heat. Add **cornstarch mixture** and whisk, until **gravy** is slightly thickened, 3-4 min.



### 2. PREP TURKEY

While **potatoes** cook, combine **Parmesan, panko, garlic salt** and **Italian seasoning** in a shallow dish. Pat **each turkey scallopine** dry with paper towels. Coat all over with **mayo**, then dip both sides in **panko mixture**, pressing gently so it sticks.



### 5. MAKE SIDES

When **potatoes** are fork-tender, add **beans** (don't stir) to the same pot. Cook, until **beans** are tender, 1-2 min. Using tongs, remove **beans** to a medium bowl. Add **pesto** to the bowl and stir together. Drain and return **potatoes** to the same pot off heat. Using a masher, mash **2 tbsp butter** (dbl for 4 ppl) into **potatoes** until smooth. Season with **salt** and **pepper**.



### 3. COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil**, then **breaded scallopines**. Pan-fry, until golden-brown, 1-2 min per side. Remove the pan from the heat, then transfer **scallopines** to a baking sheet. Wipe the pan clean. (**NOTE:** For 4 ppl; Cook breaded scaloppines in two batches, using 2 tbsp oil for each batch!) Roast in **middle** of oven, until cooked through, 8-10 min.\*\*



### 6. FINISH AND SERVE

Slice **turkey scallopines**. Divide **turkey, mashed potatoes** and **green beans** between plates. Drizzle over **gravy**.

## Dinner Solved!