



Turkey Milanese

with Pesto Green Beans and Creamy Potatoes

40 Minutes



Turkey Scallopine



Russet Potato



Panko Breadcrumbs



Parmesan Cheese



Italian Seasoning



Mayonnaise



Green Beans



Cornstarch



Chicken Broth Concentrate



Soy Sauce



Dijon Mustard



Basil Pesto

HELLO TURKEY

Who says turkey is only for Thanksgiving? This classic is delicious on any night.

Start here

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

Bust Out

Medium bowl, measuring spoons, potato masher, shallow dish, strainer, tongs, small bowl, whisk, large pot, large non-stick pan, paper towels, peeler, measuring cups, baking sheet

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Russet Potato	460 g	690 g
Panko Breadcrumbs	½ cup	1 cup
Parmesan Cheese	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Green Beans	340 g	340 g
Cornstarch	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Soy Sauce	1 tbsp	2 tbsp
Dijon Mustard	½ tbsp	1 tbsp
Basil Pesto	¼ cup	½ 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.

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Cook potatoes

Peel, then cut **potatoes** into ½-inch pieces. Trim **green 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 **potatoes** are fork-tender, 10-12 min.



Make gravy

While the **turkey** roasts, whisk together **cornstarch**, **broth concentrate**, **mustard**, **soy sauce** and **1 cup water** (dbl for 4 ppl) in a small bowl. Heat the same pan over medium heat. Add **cornstarch mixture**. Whisk together, until **gravy** is slightly thickened, 3-4 min.



Prep turkey

While the potatoes cook, combine **Parmesan**, **panko** and **Italian Seasoning** in a shallow dish. Pat **turkey** dry with paper towels. Coat **turkey** all over with **mayo**. Working with one **scallopine** at a time, press both sides into **panko mixture** to coat completely.



Make sides

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



Sear turkey

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **2 tbsp oil** (dbl for 4 ppl), then **breaded scallopines**. Sear, until golden-brown, 1-2 min per side. Remove pan from heat. Transfer **turkey** to a baking sheet. Carefully wipe pan clean. (**NOTE:** Cook turkey in two batches for 4 ppl, using 2 tbsp oil for each batch.) Roast **turkey** in the **middle** of the oven, until **turkey** is cooked through, 8-10 min.**



Finish and serve

Thinly slice **turkey**. Divide **turkey**, **mashed potatoes** and **pesto green beans** between plates. Drizzle over **gravy**.

Dinner Solved!