



Turkey Scallopine Florentine

with Tomato Linguine

PRONTO 30 Minutes



Turkey Scallopine



Linguine



Mozzarella Cheese, shredded



Italian Seasoning



Baby Spinach



Shallot



Garlic



Crushed Tomatoes



Tomato Sauce

HELLO FLORENTINE

A mix of creamy spinach and cheese!

START HERE

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

Bust Out

Baking Sheet, Large Non-Stick Pan, Large Pot, Paper Towels, Parchment Paper, Strainer, Measuring Cups & Spoons

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Linguine	170 g	340 g
Mozzarella Cheese, shredded	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Baby Spinach	56 g	113 g
Shallot	50 g	100 g
Garlic	6 g	12 g
Crushed Tomatoes	370 ml	740 ml
Tomato Sauce	2 tbsp	4 tbsp
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

Add **10 cups water** and **2 tsp salt** in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Roughly chop **spinach**. Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Pat **turkey** dry with paper towels. Season with **salt** and **pepper**, then sprinkle with **half of the Italian seasoning**.



4. COOK LINGUINE

While **turkey** bakes, break **linguine** in half then add to the pot of **boiling water**. Cook uncovered, stirring occasionally, until tender, 10-12 min. When **linguine** is tender, reserve **½ cup pasta water** (dbl for 4ppl), then drain and set aside.



2. PAN-FRY TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4ppl), then **turkey**. Cook until golden-brown, 1-2 min per side. Transfer **turkey** to a parchment-lined baking sheet. Set aside.



5. MAKE TOMATO SAUCE

While **linguine** cooks, heat the same pan over medium heat. When hot, add **1 tbsp oil** (dbl for 4ppl), then **shallot**. Cook, stirring occasionally, until softened, 2-3 min. Add the **garlic, tomato sauce** and **remaining Italian seasoning**. Cook, stirring often until fragrant, 30 sec. Add **crushed tomatoes** and cook, stirring occasionally, until thickened slightly, 5-7 min.



3. COOK SPINACH

Heat the same pan over medium-high heat. When hot, add **1 tbsp butter** (dbl for 4ppl), then **spinach** and cook, stirring often, until wilted, 1 min. Season with **salt** and **pepper**. Remove pan from the heat, then divide **spinach** between tops of **turkey**. Sprinkle **mozzarella** over **spinach**. Bake, in **middle** of oven, until cooked through, 10-12 min. **



6. FINISH & SERVE

Add **linguine** and **reserved pasta water** to the pan with **sauce**. Season with **salt** and **pepper**. Stir together. Slice **turkey**. Divide **linguine** between plates and top with **turkey**.

Dinner Solved!