



BREADED MAPLE TURKEY

with Fresh Corn, Baby Kale Salad and Lime Butter

SPICY

FAMILY



HELLO

LIME-BUTTER CORN

Corn gets a tasty upgrade with our homemade lime butter

TIME: 35 MIN



Turkey Scallopine



Corn on the Cob



Maple Syrup



Italian Breadcrumbs



Lime



Parsley



BBQ Seasoning



Baby Kale



Mayonnaise

BUST OUT

- Shallow Dish
- Large Bowl
- Whisk
- Medium Bowl
- Small Bowl
- Baking Sheet
- Measuring Cups
- Unsalted Butter **2** (3 tbsp)
- Measuring Spoons
- Paper Towels
- Zester
- Large Non-Stick Pan
- Large Pot
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

	4-person
• Turkey Scallopine	680 g
• Corn on the Cob	4
• Maple Syrup	2 tbsp
• Italian Breadcrumbs 1,2,4,8,9	½ cup
• Lime	1
• Parsley	7 g
• BBQ Seasoning 6 🍷	1 tbsp
• Baby Kale	113 g
• Mayonnaise 3,6,9	½ cup

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

0 Fish/Poisson	6 Mustard/Moutarde
1 Wheat/Blé	7 Peanut/Cacahuète
2 Milk/Lait	8 Sesame/Sésame
3 Egg/Oeuf	9 Sulphites/Sulfites
4 Soy/Soja	10 Crustacean/Crustacé
5 Tree Nut/Noix	11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 74°C/165°F.



START STRONG

Preheat the oven to **425°F** (to finish turkey). Start prepping when the oven comes up to temperature! Remove 3 tbsp butter from the fridge and set aside to come up to room temperature -- this will create the perfect spreadable condiment!



1 PREP & MIX LIME BUTTER

Wash and dry all produce.* Zest **half the lime**, then juice **lime**. Roughly chop **parsley**. In a medium bowl, add **mayo**, **half the BBQ seasoning**, **half the maple syrup** and **half the lime juice**. Season with **salt** and **pepper**. Stir together. In a small bowl, add **lime zest**, **remaining BBQ seasoning**, **half the parsley** and **3 tbsp butter** (room temp). Season with **salt** and **pepper**. Stir together.



4 COOK TURKEY

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp oil**, then **half the turkey**. Pan-fry, until golden-brown, 1-2 min per side. Transfer **turkey** to a baking sheet. Wipe the pan clean, then repeat with another **2 tbsp oil** and **remaining turkey**. Roast in **bottom** of oven, until cooked through, 8-10 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.**)



2 STEAM CORN

Husk **corn**. In a large pot, add **corn** and enough **water** to cover (approx. 1-2 inches). Season with **salt**. Cover and bring to a boil, 3-4 min. Remove pot from the heat and set aside, to steam, still covered, until tender.



5 ASSEMBLE SALAD

While **turkey** roasts, in a large bowl, whisk together **remaining lime juice**, **remaining maple syrup** and **1 tbsp oil**. Add **baby kale** and season with **salt** and **pepper**. Toss together.



3 COAT TURKEY

While **corn** steams, pat **turkey** dry with paper towels, then season with **salt** and **pepper**. In a shallow dish, add **breadcrumbs**. Coat **turkey** with **¼ cup maple-mayo mixture**. Working with **one piece** of **turkey** at a time, coat with **breadcrumbs**, pressing gently to stick.



6 FINISH AND SERVE

Divide **turkey**, **corn** and **kale salad** between plates. Serve **remaining maple-mayo** on the side for **turkey**. Spread **lime butter** over **corn**. Sprinkle over **remaining parsley**.

MAKE IT AGAIN!

Make the lime-butter all summer long for all your grilled corn on the cob!

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