



# Herby Turkey Sandwich and Cherry Sauce

with Sweet Potato Wedges and Zesty Mayo Dip

30 Minutes



Turkey Scallopini



Cherry Jam



Shallot



Mayonnaise



Sweet Potato



Spring Mix



Whole Grain Mustard



Parsley and Thyme



Garlic



Artisan Bun

HELLO TURKEY SAMMIE

*The best of the holidays sandwiched between buns!*

## Start here

- Before starting, preheat oven to 450°F.
- Wash and dry all produce.
- Remove 2 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

## Bust Out

2 Baking sheets, medium bowl, measuring spoons, parchment paper, 2 small bowls, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Cherry Jam	2 tbsp	4 tbsp
Shallot	50 g	100 g
Mayonnaise	4 tbsp	8 tbsp
Sweet Potato	340 g	680 g
Spring Mix	28 g	56 g
Whole Grain Mustard	1 tbsp	2 tbsp
Parsley and Thyme	14 g	21 g
Garlic	3 g	6 g
Artisan Bun	2	4
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F.

## 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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## Roast sweet potatoes

Cut **sweet potatoes** into ½-inch wedges. Toss **sweet potatoes** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **middle** of the oven, until golden brown, 20-22 min.



## Cook turkey

Heat the same pan over medium-high. When hot, add **1 tbsp oil**, then **turkey**. Cook, stirring occasionally, until browned, 4-6 min.\*\* (**NOTE:** Don't overcrowd the pan; cook turkey in 2 batches for 4 ppl.) Remove pan from heat and sprinkle with **half the parsley**.



## Prep

While **sweet potatoes** roast, roughly chop **parsley**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Pat **turkey** dry with paper towels, then cut crosswise into ½-inch thick strips. Season with **salt** and **pepper**, then sprinkle with **half the thyme**.



## Toast buns

Stir together **garlic**, **remaining thyme**, **remaining parsley** and **2 tbsp room temperature butter** (dbl for 4 ppl) in another small bowl. Season with **salt** and **pepper**. Halve **buns**, then arrange on another baking sheet, cut sides-up. Spread **garlic-herb butter** on cut sides. Toast in the **top** of the oven, until golden, 3-4 min. (**TIP:** Keep an eye on your buns so they don't burn!)



## Make sauces

Stir together **mayo** and **mustard** in a small bowl. Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallots**. Cook, stirring often, until softened, 3-4 min. Remove pan from heat, then transfer **shallots** to a medium bowl and stir in **cherry jam**. Season with **salt** and **pepper**.



## Finish and serve

Spread **cherry sauce** on **top buns**. Spread **half the zesty mayo** on **bottom buns**, then top with **turkey** and **spring mix**. Finish with **top buns**, then cut **sandwiches** in half. Serve with **sweet potatoes** and **remaining zesty mayo** alongside, for dipping.

## Dinner Solved!