



# Turkey Scaloppini and Savoury Mushroom Gravy with Roasted Brussels Sprouts and Potatoes

Calorie Smart

35 Minutes



Turkey Scaloppini



Yellow Potato



Mushrooms



Sour Cream



Garlic



Chicken Broth Concentrate



Chives



Brussels Sprouts



Cornstarch

## HELLO BRUSSELS SPROUTS

*These tiny green globes turn crispy and sweet once roasted.*

## Start here

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

## Bust Out

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

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Yellow Potato	300 g	600 g
Mushrooms	113 g	227 g
Sour Cream	3 tbsp	6 tbsp
Garlic	3 g	6 g
Chicken Broth Concentrate	1	2
Chives	7 g	7 g
Brussels Sprouts	227 g	454 g
Cornstarch	1 tbsp	2 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.*

*Calorie Smart (650kcal or less) is based on a per serving calculation of the recipe's kilocalorie amount.*

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## Cook veggies

Halve **Brussels sprouts**. Cut **potatoes** into ¼-inch pieces. Add **potatoes**, **Brussels sprouts** and **1 tbsp oil** (dbl for 4 ppl) to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange evenly into a single layer. Roast in the **middle** of the oven, stirring halfway through cooking, until golden-brown, 22-24 min.



## Finish turkey

Remove the pan from heat. Transfer **turkey** to another baking sheet. Roast in the **top** of the oven, until **turkey** is cooked through, 10-12 min.\*\*



## Prep

While **veggies** roast, peel, then mince or grate **garlic**. Thinly slice **chives**. Thinly slice **mushrooms**. Pat **turkey** dry with paper towels, then season with **salt** and **pepper**.



## Make mushroom gravy

While **turkey** roasts, heat the same pan over medium. When hot, add **1 tbsp butter** (dbl for 4 ppl), then **mushrooms** and **garlic**. Cook, stirring often, until **mushrooms** soften, 2-3 min. Stir together **¾ cup water** (dbl for 4 ppl), **cornstarch** and **broth concentrate** in a small bowl. Add **cornstarch stock mixture** to the pan. Cook, stirring often, until **gravy** thickens slightly, 3-4 min. Remove pan from heat, then stir in **sour cream** and **half the chives**. Season with **salt** and **pepper**.



## Sear turkey

Heat a large non-stick pan over medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **turkey**. Cook, until golden-brown, 3-4 min per side.



## Finish and serve

Divide **turkey** and **roasted veggies** between plates. Spoon pan **gravy** over top. Sprinkle with **remaining chives**.

## Dinner Solved!