



HOT OPEN-FACED TURKEY SANDWICH WITH SAGE GRAVY

Sweet Potato Mash and Green Peas

PRONTO



HELLO TURKEY

This lean protein isn't just for the holidays

TIME: 30 MIN



Turkey Scallopine



Whole Wheat Bread



Garlic



Chicken Broth Concentrate



Sage and Thyme



Shallot



Sweet Potato, cubes



Green Peas



All-Purpose Flour

BUST OUT

- 2 Baking Sheets
- Garlic Press
- Large Non-Stick Pan
- Large Pot
- Measuring Cups
- Unsalted Butter **2** (2 tbsp | 4 tbsp)
- Measuring Spoons
- Paper Towel
- Potato Masher
- Small Pot
- Strainer
- Salt and Pepper
- Olive or Canola oil

INGREDIENTS

2-person | 4-person

- Turkey Scallopine 340 g | 680 g
- Whole Wheat Bread **1** 2 | 4
- Garlic 3 g | 6 g
- Chicken Broth Concentrate 1 | 2
- Sage and Thyme 14 g | 21 g
- Shallot 50 g | 50 g
- Sweet Potato, cubes 340 g | 680 g
- Green Peas 113 g | 227 g
- All-Purpose Flour **1** 1 tbsp | 2 tbsp

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 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 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 and toast bread). Start prepping when the oven comes up to temperature! Remove the butter from the fridge and let it soften to room temperature.



1 COOK SWEET POTATOES Wash and dry all produce.* In a large pot, combine **sweet potatoes**, **1 tsp salt** (dbl for 4 ppl) and enough **water** to cover (approximately 1-2 inches). 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.



4 TOAST BREAD Meanwhile, on another baking sheet, arrange **bread slices**. On **each slice**, spread over **½ tbsp butter** (room temp.). Toast **bread in top** of the oven, until golden brown, 4-5 min. (**TIP:** Keep an eye on your bread so that it does not burn!) Meanwhile, heat same pan over medium-high heat. When hot, add **shallots**. Cook, stirring often, until softened, 1-2 min. Add **sage**, **half the garlic** and **remaining thyme** to the pan. Cook, stirring, until fragrant, 1-2 min.



2 PREP Meanwhile, peel, then mince or grate **garlic**. Peel, then thinly slice **shallot**. Finely chop **sage**. Strip **1 tbsp thyme leaves** (dbl for 4 ppl) from stems. Pat **turkey** dry with paper towel. Season with **salt**, **pepper** and **½ tbsp thyme** (dbl for 4 ppl).



5 MAKE GRAVY Sprinkle **flour** over **shallot mixture**. Stir to coat, 1 min. Add **broth concentrate(s)** and **1 cup water** (dbl for 4 ppl). Simmer, stirring often, until **gravy** is slightly reduced, 3-4 min. Meanwhile, heat a small pot over medium-low heat. When pot is hot, add **peas**, **remaining garlic**, **1 tbsp oil** (dbl for 4 ppl) and **2 tbsp water** (dbl for 4 ppl). Season with **salt** and **pepper**. Cook, stirring, until **peas** are warmed through, 2-3 min.



3 COOK TURKEY Heat a large non-stick pan over medium-high heat. When pan is hot, add **1 tbsp oil** (dbl for 4 ppl), then **turkey**. Sear until golden, 1-2 min per side. Remove pan from heat, then transfer **turkey** to a baking sheet. Roast **turkey** in the **middle** of oven until cooked through, 8-10 min. (**TIP:** Cook to a min. internal temp. of 74°C/165°F, as size may vary.**)



6 FINISH AND SERVE When **potatoes** are fork-tender, drain and return to same pot. Using a fork or potato masher, mash **1 tbsp butter** (dbl for 4 ppl) into **potatoes** until smooth. Season with **salt** and **pepper**. Slice **turkey**. Divide **mash**, **peas** and **toast** between plates. Top **toast** with **sliced turkey**, then spoon over **sage gravy**.

CLASSIC!

Creamy sweet potatoes and gravy slathered Turkey — this meal can't be beaten!