



Turkey Milanese

with Pesto Green Beans and Creamy Potatoes

40 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received. Thank you for your understanding & happy cooking!



Turkey Scallopine



Russet Potato



Panko Breadcrumbs



Parmesan Cheese



Italian Seasoning



Mayonnaise



Green Beans



Cornstarch



Chicken Demi-Glace



Soy Sauce



Dijon Mustard



Basil Pesto

HELLO TURKEY

Who says turkey is only for Thanksgiving? This classic is delicious on any night.

Start here

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

Bust Out

Medium bowl, measuring spoons, potato masher, shallow dish, strainer, tongs, small bowl, whisk, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Turkey Scallopine	340 g	680 g
Russet Potato	460 g	690 g
Panko Breadcrumbs	½ cup	1 cup
Parmesan Cheese	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Mayonnaise	2 tbsp	4 tbsp
Green Beans	170 g	340 g
Cornstarch	1 tbsp	2 tbsp
Chicken Demi-Glace	1	2
Soy Sauce	1 tbsp	2 tbsp
Dijon Mustard	½ tbsp	1 tbsp
Basil Pesto	¼ cup	¼ cup
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.

Contact

Share your photos #HelloFreshLife
Call or email us | (855) 272-7002
hello@hellofresh.ca
HelloFresh.ca



COOK POTATOES

Peel, then cut **potatoes** into ½-inch pieces. Trim **green beans**. Combine **potatoes**, **2 tsp salt** and enough water to cover (approx. 1-2 inches) in a large pot (**NOTE**: Use same for 4ppl). 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.



MAKE GRAVY

While the **turkey** roasts, whisk together **cornstarch**, **demi-glace**, **mustard**, **soy sauce** and **1 cup water** (dbl for 4ppl) in a small bowl. Heat the same pan over medium heat. Add **cornstarch mixture**. Whisk together, until **gravy** is slightly thickened, 3-4 min.



PREP TURKEY

Meanwhile, combine **Parmesan**, **panko** and **Italian seasoning** in a shallow dish. Pat **each turkey scallopine** dry with paper towel. Coat **each scallopine** all over with **mayo**, then dip both sides in **panko mixture**, pressing gently so it sticks.



MAKE SIDES

When **potatoes** are fork-tender, add **beans** (don't stir) to the same pot. Boil, until **beans** are tender, 1-2 min. Using tongs, remove **beans** to a medium bowl. Add **pesto** to the bowl with **beans** and stir together. Drain and return **potatoes** to the same pot, off heat. Using a fork or potato masher, mash **2 tbsp butter** (dbl for 4ppl) into **potatoes** until smooth. Season with **salt** and **pepper**.



SEAR TURKEY

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **2 tbsp oil** (dbl for 4ppl), then **two breaded scallopines**. Sear, until golden-brown, 1-2 min per side. Remove pan from heat. Transfer **turkey** to a baking sheet. Set aside. Wipe the pan clean. (**NOTE**: for 4 ppl, repeat with remaining breaded turkey and another 2 tbsp oil). Roast **turkey** in the **middle** of the oven, until **turkey** is cooked through, 8-10 min.**



FINISH AND SERVE

Thinly slice **turkey**. Divide **turkey**, **mashed potatoes** and **pesto green beans** between plates. Drizzle over **gravy**.

Dinner Solved!