



TURKEY CUTLETS WITH GARLIC-SAGE GRAVY

plus Mashed Sweet Potatoes, Candied Pecans & Brussels Sprouts

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Sweet Potatoes



8 oz | 16 oz

Brussels Sprouts



3 Cloves | 6 Cloves

Garlic



¼ oz | ½ oz
Sage



1 TBSP | 2 TBSP
Brown Sugar



1 tsp | 1 tsp
Cinnamon



1 oz | 2 oz
Pecans
Contains: Tree Nuts



10 oz | 20 oz
Turkey Breast
Cutlets



1 tsp | 2 tsp
Garlic Powder



3 TBSP | 6 TBSP
Sour Cream
Contains: Milk



1 TBSP | 2 TBSP
Flour
Contains: Wheat



2 | 4
Chicken Stock
Concentrates



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HELLO

SWEET POTATO

This wholesome tuber adds bright color and earthy sweetness to your Thanksgiving table.



PREP: 10 MIN | COOK: 45 MIN | CALORIES: 860



BUST OUT

- Peeler
- Medium pot
- Strainer
- Baking sheet
- Large pan
- Whisk
- Paper towels
- Potato masher
- Medium pan

- Kosher salt
- Black pepper
- Cooking oil (1 TBSP | 1 TBSP)
- Butter (4 TBSP | 8 TBSP)

Contains: Milk

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.



1 START PREP & COOK POTATOES

- Arrange rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Peel and dice **sweet potatoes** into ½-inch pieces.
- Place sweet potatoes in a medium pot with enough **salted water to cover by 2 inches**. Bring to a boil and cook until tender, 10-12 minutes.
- Reserve **½ cup sweet potato cooking liquid**, then drain and return sweet potatoes to pot. Cover to keep warm until ready to mash in Step 5.



2 FINISH PREP

- While sweet potatoes cook, trim and halve **Brussels sprouts** (**quarter any larger sprouts**). Peel and mince or grate **garlic**. Pick **sage leaves** from stems and mince.



3 ROAST SPROUTS & CANDY PECANS

- Toss **Brussels sprouts** on a baking sheet with a **drizzle of oil, salt, and pepper**. Roast on top rack until golden brown and tender, 15-20 minutes. **TIP: Tent sprouts with foil to keep warm until ready to serve.**
- Heat a large pan over medium-high heat. Add **2 TBSP water, brown sugar, ¼ tsp cinnamon, and a pinch of salt** (**4 TBSP water and ½ tsp cinnamon for 4 servings**); whisk to combine
- Stir in **pecans** and cook, stirring constantly, until pecans are fragrant and glazed, 1-2 minutes. Turn off heat; transfer to a plate. Wash out pan.



4 COOK TURKEY

- Pat **turkey*** dry with paper towels. Season all over with **garlic powder, salt, and pepper**.
- Heat a **large drizzle of oil** in pan used for pecans over medium-high heat. Add turkey and cook until browned and cooked through, 5-8 minutes per side. **TIP: Cook in batches if necessary; reduce heat and cover pan if turkey begins to brown too quickly.**
- Transfer turkey to a cutting board.



5 MASH SWEET POTATOES

- Mash **sweet potatoes** with **sour cream, 2 TBSP butter** (**4 TBSP for 4 servings**), **salt** and **pepper** until smooth and creamy, adding **splashes of reserved sweet potato cooking liquid** as needed. **TIP: If you like a sweeter mash, stir in a pinch of white sugar!**
- Cover and set aside until ready to serve.



6 MAKE GRAVY

- Melt **2 TBSP butter** (**4 TBSP for 4 servings**) in a medium pan over medium heat. Add **garlic** and **half the sage**. Cook, stirring, until fragrant, 30-60 seconds.
- Add **flour** and cook, whisking, until flour is lightly browned, 1 minute.
- Stir in **stock concentrates** and **¾ cup water** (**1¼ cups for 4**). Bring to a simmer and cook, stirring frequently, until slightly thickened, 2-4 minutes more.



7 FINISH & SERVE

- Slice **turkey** crosswise.
- Divide turkey, **sweet potatoes, and Brussels sprouts** between plates. Garnish sweet potatoes with **pecans**. Drizzle turkey with as much **gravy** as you like and garnish with **remaining sage**. Serve with any remaining gravy on the side.

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*Turkey is fully cooked when internal temperature reaches 165°.