



# Hot Honey Turkey

with BBQ-Spiced Roasted Potatoes

Spicy

Calorie Smart

30 Minutes



Turkey Scallopini



Russet Potato



Panko Breadcrumbs



Green Beans



Honey



Hot Sauce



Sour Cream



BBQ Seasoning

HELLO BBQ SEASONING

*This spice is the perfect blend of sweet, savoury and smoky!*

## 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, large non-stick pan, paper towels

## Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Russet Potato	460 g	920 g
Panko Breadcrumbs	¼ cup	½ cup
Green Beans	170 g	340 g
Honey	1 tbsp	2 tbsp
Hot Sauce 🍷	4 tbsp	8 tbsp
Sour Cream	3 tbsp	6 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	½ tbsp	1 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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## Roast potatoes

Cut the **potatoes** into ½-inch pieces. Toss the **potatoes**, **1 tsp BBQ Seasoning** and **½ tsp oil** (dbl both for 4 ppl) on a parchment-lined baking sheet. Roast in the **middle** of the oven, tossing halfway through cooking, until golden-brown, 22-24 min.



## Roast Turkey

Transfer the **coated turkey** to another parchment-lined baking sheet. Roast in the **bottom** of the oven, until **turkey** is cooked through, 15-18 min.\*\*



## Mix Panko

While the **potatoes** roast, add **½ tsp butter** (dbl for 4 ppl) to small microwave-safe bowl. Microwave until melted, 30 seconds. Add the **panko**, **remaining BBQ Seasoning** and **1 tsp oil** (dbl for 4 ppl). Stir to combine.



## Cook Green Beans

While the **turkey** roasts, trim the **green beans**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **green beans** and **3 tbsp water** (dbl for 4 ppl). Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.



## Coat Turkey

Pat the **turkey** dry with paper towels. Season all over with **salt** and **pepper**. Evenly spread the **sour cream** onto the tops of the **turkey**. Working with **one turkey scallopini** at a time, mound the **panko mixture** over top, pressing to adhere.



## Finish and Serve

Stir together the **honey** and **hot sauce** in another small bowl. Divide the **turkey scaloppinis**, **potatoes** and **green beans** between plates. Drizzle the **hot honey sauce** over top.

## Dinner Solved!