



Turkey and Roasted Sweet Potato

with Sauteed Zucchini and Chive Sour Cream

FAMILY 40 Minutes



-  Turkey Scallopine
-  Sweet Potato
-  Chives
-  Sour Cream
-  Zucchini
-  Yellow Onion
-  Garlic
-  Chicken Broth Concentrate
-  All-Purpose Flour

HELLO CHIVES

This delicate herb packs a sweet onion flavour

Start Strong

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

Bust Out

Garlic Press, 2 Baking Sheets, Measuring Cups, Small Bowl, Paper Towels, Large Non-Stick Pan, Parchment Paper, Measuring Spoons

Ingredients

	4 Person
Turkey Scallopine	680 g
Sweet Potato	680 g
Chives	7 g
Sour Cream	9 tbsp
Zucchini	400 g
Yellow Onion	113 g
Garlic	6 g
Chicken Broth Concentrate	2
All-Purpose Flour	2 tbsp
Unsalted Butter*	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.



1. PREP

Halve **sweet potatoes**. (Cut into quarters if sweet potatoes are wider than 3-inches!) Cut **zucchini** into ½-inch thick half-moons. Finely chop **chives**. Peel, then cut **onions** into ½-inch slices. Peel, then mince or grate **garlic**.



2. BAKE SWEET POTATOES

Toss **sweet potatoes** with **2 tbsp oil**, on a parchment-lined baking sheet. Season with **salt** and **pepper**. Arrange **sweet potatoes** cut-side down. Bake in **middle** of oven, until fork-tender, 25-30 min.



3. COOK TURKEY

While **sweet potatoes** bake, pat **turkey** dry with paper towels, then season with **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **turkey**. Cook, until golden-brown, 1-2 min per side. Transfer **turkey** to another baking sheet. Bake in **top** of oven, until cooked through, 8-11 min.**



4. COOK VEGGIES & MAKE CHIVE-SOUR CREAM

Using the same pan, add **1 tbsp oil**, then **zucchini** and **onions**. Cook, stirring often, until tender-crisp, 3-4 min. Add **garlic**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**. Transfer **veggies** to a plate and cover to keep warm. Stir together **sour cream** and **half the chives** in a small bowl. Season with **salt** and **pepper**.



5. MAKE GRAVY

Using the same pan, add **2 tbsp butter** and **flour**. Cook, stirring often, until **butter** melts, 1-2 min. Add **broth concentrates** and **1 cup water**. Reduce heat to medium-low. Cook, stirring often, until slightly thickened, 3-4 min. Season with **salt** and **pepper**. Remove pan from heat.



6. FINISH AND SERVE

Slice **turkey**. Fluff inside of **sweet potatoes** with a fork. Divide **sweet potatoes**, **turkey** and **veggies** between plates. Dollop **chive-sour cream** over **potatoes**. Drizzle **gravy** over **turkey**. Sprinkle over **remaining chives**.

Dinner Solved!

