



Turkey Involтини and Creamy Pesto Sauce with Mashed Potatoes

35 Minutes



Turkey Scallopini



Basil Pesto



Red Potato



Baby Spinach



Carrot



Sour Cream



Garlic



Parmesan Cheese,
shredded



Cream Cheese

HELLO INVOLTINI

Italian for small bundles of stuffed food!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

2 Baking sheets, medium bowl, vegetable peeler, measuring spoons, plastic wrap, potato masher, rolling pin, colander, parchment paper, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Scallopini	340 g	680 g
Basil Pesto	¼ cup	½ cup
Red Potato	300 g	600 g
Baby Spinach	56 g	113 g
Carrot	340 g	510 g
Sour Cream	3 tbsp	6 tbsp
Garlic	3 g	6 g
Parmesan Cheese, shredded	¼ cup	½ cup
Cream Cheese	1 tbsp	2 tbsp
Milk*	¼ cup	½ cup
Unsalted Butter*	1 tbsp	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.

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Cook potatoes

Cut **potatoes** into ½-inch pieces. Combine **potatoes**, **2 tsp salt** and enough **water** to cover (approx. 1 inch) in a large pot. (**NOTE:** Use same for 4 ppl.) Cover and bring to a boil over high heat. Once boiling, reduce heat to medium. Simmer, uncovered, until fork-tender, 10-12 min. When **potatoes** are cooked, drain and return them to the same pot, off heat.



Cook turkey

Heat a large non-stick pan over medium-high heat. When hot, add **½ tsp oil** (dbl for 4 ppl), then **turkey involtini**, seam side down. Pan-fry, until golden-brown, 2-3 min per side. Remove the pan from heat. Transfer **scallopini** to a baking sheet. Bake in the **middle** of the oven, until **turkey** is cooked through, 12-15 min.**



Prep

While **potatoes** boil, finely chop **spinach**. Peel, then mince or grate **garlic**. Peel, then cut **carrots** into ¼-inch coins. Add **Parmesan**, **cream cheese**, **spinach** and **garlic** to a medium bowl. Mash with a fork to combine. Season with **salt** and **pepper**.



Roast carrots and make sauce

Toss **carrots** with **1 tbsp oil** (dbl for 4 ppl) on a parchment-lined baking sheet. Season with **salt** and **pepper**. Roast in the **top** of the oven until tender crisp, 8-10 min. While the **carrots** roast, heat the same pan (from step 3) over medium-low heat. When hot, add **pesto** and **sour cream**. Cook, stirring occasionally, until **pesto** is warmed through, 2-3 min.



Prep turkey

Pat the **turkey scallopini** dry with paper towels. On a clean cutting board, cover **each scallopini** with plastic wrap. Using a rolling pin or heavy-bottomed pan, pound **each scallopini** until ¼-inch thick. Season with **salt** and **pepper**. Divide **cheese filling** in the centre of **each scallopini**, then roll closed.



Finish and serve

Using a masher, roughly mash **1 tbsp butter** and **¼ cup milk** (dbl both for 4 ppl) into **potatoes**, until combined. Season with **salt** and **pepper**. Divide the **mash**, **turkey** and **carrots** between plates. Spoon the **pesto sauce** over the **turkey**.

Dinner Solved!