



Turkey and Rosemary Roast Potatoes

with cranberry chutney and broccolini

40 – 45 mins

9



Turkey Breast



Baby Potatoes



Cranberry Chutney



Rosemary



Garlic



Shallot



Broccolini



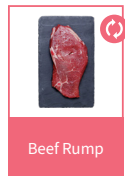
Almonds



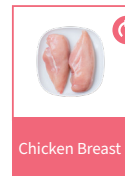
Stock



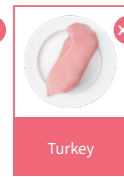
Apple Cider Vinegar



Beef Rump



Chicken Breast



Turkey

Pantry Items: Flour, Oil, Butter, Salt, Pepper, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them! We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Cooking tools you will need

Baking sheet with baking paper, grater

Ingredients

	2P	4P
Turkey Breast	1 unit	2 units
Baby Potatoes	500 g	1000 g
Cranberry Chutney	1 sachet	2 sachets
Rosemary	½ unit	1 unit
Garlic	1 unit	2 units
Shallot	1 unit	2 units
Broccolini	150 g	300 g
Almonds	15 g	30 g
Stock	1 sachet	2 sachets
Apple Cider Vinegar	1 sachet	2 sachets
Beef Rump	250 g	500 g
Chicken Breast	320 g	640 g
Turkey	2 units	4 units

Nutrition

for uncooked ingredient	Per 100g	Per 100g	Per 100g	Per 100g
Energy (kJ/kcal)	359 kJ/ 86 kcal	445 KJ/ 106 kcal	370 KJ/ 88 kcal	377 KJ/ 90 kcal
Fat (g)	1.2 g	3.8 g	1.6 g	1.1 g
Sat. Fat (g)	0.2 g	1.3 g	0.3 g	0.2 g
Carbohydrate (g)	10.3 g	11 g	10.4 g	8 g
Sugars (g)	1.5 g	1.6 g	1.5 g	1.2 g
Protein (g)	9 g	7.4 g	8.9 g	12.4 g
Salt (g)	0.1 g	0.1 g	0.1 g	0.1 g

See site or app for detailed nutritional info.

Allergens

For allergen information please refer to the website or individual ingredient labels. Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs

Contact

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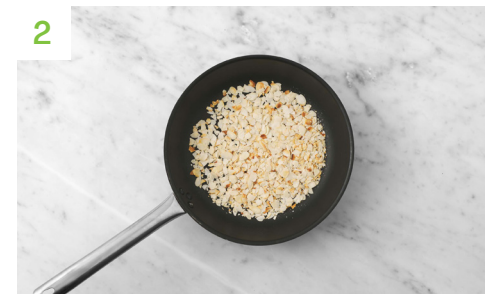


You can recycle me!



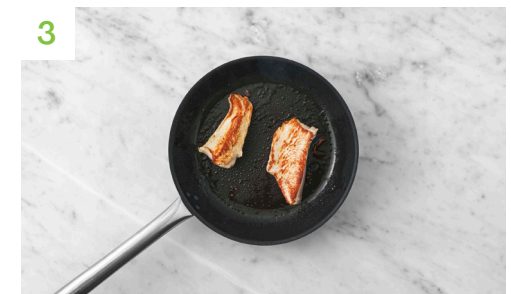
Roast the Potatoes

- Preheat the oven to 240°C/220°C fan/gas mark 9.
- Pick the **rosemary leaves** and roughly chop (discard the stalks).
- Halve the **potatoes** lengthways, quartering larger pieces. Pop the **potatoes** onto a lined baking tray.
- Drizzle with **oil** and season with **half the rosemary** (use all for 4P and 6P), **salt** and **pepper**. Rub the **oil** over the **potatoes** then arrange them cut-side down on the baking tray.
- Roast on the top shelf of the oven until golden, 25-35 mins.



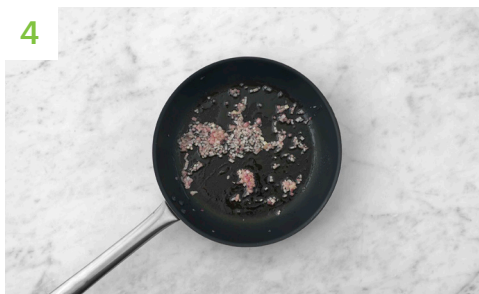
Toast the Almonds

- Meanwhile, place a large pan over medium heat (no oil).
- Once hot, dry-fry the **almonds**, stirring regularly, until lightly toasted, 3-4 mins.
- Remove from the pan and set aside (reserve the pan for use later).
- When the **potatoes** have been cooking for 10 mins, remove from the oven and pop the **broccolini** onto the tray alongside.
- Drizzle with **oil** and season with **salt** and **pepper**. Return to the oven to cook for the remaining time, 10-15 mins.



Fry the Turkey

- Return the pan to medium-high heat with a drizzle of **oil**.
- When hot, add the **turkey** and season with **salt** and **pepper**.
- Cook through, 3-6 mins each side (cook in batches if your pan is getting crowded). **IMPORTANT:** Wash hands and equipment after handling raw turkey and its packaging. Turkey is cooked when no longer pink in the middle.
- Once cooked, remove from the pan and cover to keep warm.



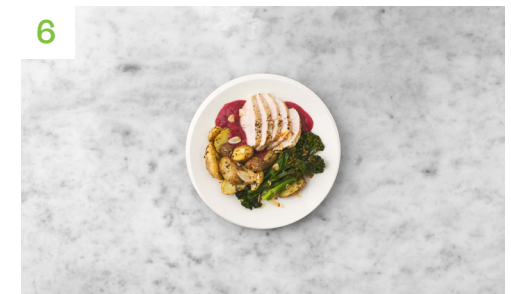
Soften the Shallot

- Meanwhile, halve, peel and chop the **shallot** into small pieces.
- Peel and grate the **garlic** (or use a **garlic press**).
- Once the **turkey** is cooked, return the empty pan to medium-high heat with a knob of **butter**.
- Add the **shallot** and cook until softened, 3-4 mins.



Simmer the Sauce

- Add the **garlic** and ½ tbsp **flour** (per 2P) to the pan, then deglaze with the **apple cider vinegar**.
- Pour in 100ml **water** (per 2P), **cranberry chutney** and **stock**.
- Season to taste with **salt** and **pepper**.
- Reduce over medium-low heat and cook, stirring regularly, until the sauce is smooth, 3-5 mins.



Finish and Serve

- Thinly slice the **turkey** widthways then divide between plates.
- Drizzle the sauce over the top.
- Serve with the **broccolini** and **rosemary** roast **potatoes** alongside.
- Finish with a sprinkling of flaked **almonds**.

Enjoy !

CUSTOM OPTIONS



BEEF RUMP

Swapped to beef? Fry the beef until browned, 1-2 mins each side for medium-rare, another 1-2 mins each side for medium and a further 1-2 mins on each side for well-done.



CHICKEN BREAST

Swapped to chicken? Slice through the breasts to make 2 steaks. Add to hot pan and season with salt and pepper. Cook through, 3-6 mins each side. Remove from pan and cover to keep warm.