



# Turkey in Chilli Chive Sauce with baby spinach and potatoes

25 – 30 mins • *Optional spice*

20



Irish Turkey Breast



Baby Spinach



Chilli



Chives



Garlic



Stock



Creme Fraiche



Baby Potatoes



Irish Turkey Breast



Irish Chicken Breast



Irish Beef Rump Steak

Pantry Items: Butter, Oil, 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

Colander, grater, pot with lid

## Ingredients

	2P	4P
Irish Turkey Breast	320 g	640 g
Baby Spinach	120 g	240 g
Chilli	½ unit	1 unit
Chives	10 g	20 g
Garlic	1 unit	2 units
Stock	1 sachet	2 sachets
Crema Fraiche	110 g	220 g
Baby Potatoes	500 g	1000 g
Irish Turkey Breast	640 g	1280 g
Irish Chicken Breast	320 g	640 g
Irish Beef Rump	250 g	500 g

## Nutrition

	Recipe 1	Recipe 2	Recipe 2	Recipe 2
<b>for uncooked ingredient</b>	<b>Per 100g</b>	<b>Per 100g</b>	<b>Per 100g</b>	<b>Per 100g</b>
Energy (kJ/kcal)	440.3 kJ/ 105.2 kcal	440 kJ/ 105 kcal	451 kJ/ 108 kcal	533 kJ/ 127 kcal
Fat (g)	4 g	3.3 g	4.4 g	6.9 g
Sat. Fat (g)	2.3 g	1.8 g	2.4 g	3.6 g
Carbohydrate (g)	9.2 g	7.1 g	9.2 g	9.8 g
Sugars (g)	0.7 g	0.5 g	0.7 g	0.7 g
Protein (g)	8.8 g	12.3 g	8.7 g	7.2 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.

## Contact

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Any questions? Contact our customer care team at [hellofresh.ie/about/faq](https://www.hellofresh.ie/about/faq)



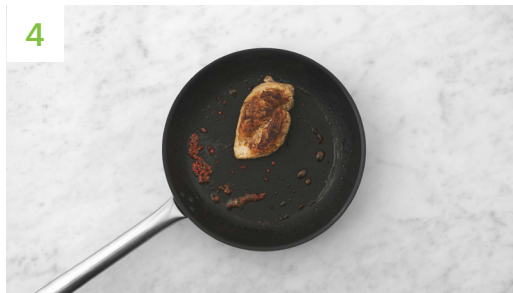
You can recycle me!



## Cook the Potatoes

- Boil a large pot of **salted water** for the **potatoes**.
- Chop the **potatoes** into 2cm chunks.
- When boiling, add the **potatoes** to the **water** and cook until fork tender, 15-20 mins.
- When 1 min of cooking time remains add the **spinach** to the water with the **potatoes** to allow to wilt.

**TIP:** If you're in a hurry you can boil the water in your kettle.



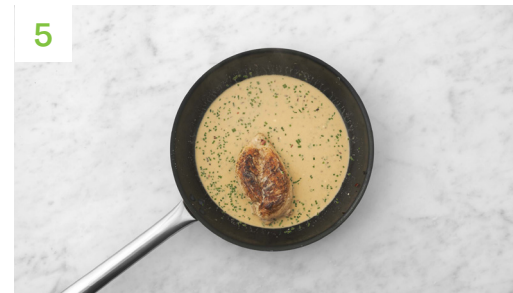
## Fry the Turkey

- Meanwhile, place a pan over high heat with a drizzle of **oil**.
- Season **turkey** with **salt** and **pepper**.
- IMPORTANT:** Wash hands and equipment after handling raw turkey and its packaging.
- Fry until cooked through, 4-5 mins on each side.
- Add the chopped **chilli** (use less if you don't like spice) and **garlic** until fragrant, 1 min.



## Season the Spinach

- Once **potatoes** and **spinach** are cooked, drain in a colander and return to the pot, off the heat.
- Season the **spinach** and **potatoes** with **salt** and **pepper**.
- Add 1 tbsp **butter** (per 2P) and mix carefully to combine.
- Set aside and cover to keep warm.



## Simmer the Sauce

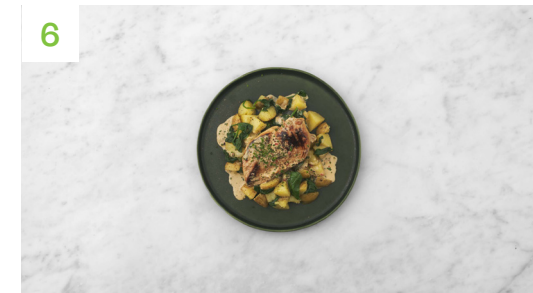
- Pour in 75ml **water** (per 2P) along with the **stock**.
- Bring to the boil and simmer until slightly reduced, 2-3 mins. **IMPORTANT:** Turkey is cooked when no longer pink in the middle.
- Stir the **crema fraiche** into the pan along with **half** the **chives**.
- Season to taste with **pepper** then remove the pan from the heat.

**TIP:** Loosen the sauce with a splash of water if you feel it's too thick.



## Prep the Veg

- Halve the **chilli** lengthways. Deseed and finely chop **half a chilli** (per 2P).
- Finely chop the **chives** (use scissors if you prefer).
- Peel and grate the **garlic** (or use a garlic press).



## Garnish and Serve

- Divide the **spinach**, **potatoes** and **turkey** between plates.
- Spoon the **chilli chive** sauce over the top.
- Finish with a sprinkling of the remaining **chives**.

Enjoy!

CUSTOM OPTIONS



### IRISH CHICKEN BREAST

Swapping to chicken? Slice through the breasts to make thin steaks, season as instructed and fry in the hot oiled pan, 3-6 mins each side.



### IRISH BEEF RUMP

Swapping to beef rump? Add to the hot oiled pan, season as instructed and fry until cooked to your liking, 1-6 mins on each side.