



More Than Food
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Valentine's Turkey Saltimbocca with Chestnut Mushrooms and Tagliatelle

Whilst researching all things aphrodisiac in the run up to Valentine's week, our Victoria discovered that most ingredients have at least some reason for making us feel frisky. Since this is a family show we won't go into the ins and outs of the mushroom's sexy reputation, suffice to say that tonight's dinner, combined with a bit of Elton John could have you really feeling the love tonight.

 35 mins

 family box

 healthy



Flour (2 tbsp)



Turkey Steak (420g)



Serrano Ham (1 pack)



Chestnut Mushrooms
(2 punnets)



Sage Leaves (1 bunch)



Netherend Butter
(3 tbsp)



White Wine Vinegar
(2 tbsp)



Chicken Stock Pot (2)




Tagliatelle (360g)



Crème Fraîche
(1 large pot)

Ingredients

	4 PEOPLE	ALLERGENS
Flour	2 tbsp	Gluten
Turkey Steak	420g	
Serrano Ham	1 pack	
Chestnut Mushrooms, chopped	2 punnets	
Sage Leaves	1 bunch	
Netherend Butter	3 tbsp	Milk
White Wine Vinegar	2 tbsp	Sulphites
Chicken Stock Pot	2	
Tagliatelle	360g	Gluten
Crème Fraîche	1 large pot	Milk

 Our fruit and veggies come fresh from the farm so give them a little wash before using

LH Step for little hands

Nutrition per serving: Calories: 518 kcal | Protein: 52 g | Carbs: 21 g | Fat: 23 g | Saturated Fat: 16 g



1 In a bowl, combine the flour with a pinch of salt and pepper.

2 Put your turkey steaks in between two sheets of clingfilm and use the back of a frying pan to bash the turkey steaks, until they are no more than 1cm thick. **Tip:** *This is a great way to cut down on cooking time.* Coat each turkey steak in the flour mix, then place one or two slices of serrano ham on the top side of each steak.

3 Roughly chop the mushrooms into quarters and set aside. Heat 2 tbsp of oil in a frying pan on medium heat, drop in three quarters of the sage leaves and fry for 30 seconds until just crisp. Immediately remove the leaves from the pan and set aside. **Tip:** *Be careful not to let them burn!*

4 Now add your butter to the empty pan, allow it to melt, then lay the turkey steaks in the frying pan (serrano ham side up) and cook for 4-5 mins on each side until cooked and well browned. At the same time, add 2 tbsp of oil to another pan and add your mushrooms, season with ¼ tsp of salt and a good grind of pepper and cook for 5 mins.

5 Meanwhile, boil a large pot of water with ¼ tsp of salt.

6 Once your turkey and mushrooms are both ready, remove from the frying pans and set aside. With the empty turkey frying pan on a low heat, pour in the white wine vinegar, chicken stock pot and 200ml of boiling water, stirring well to scrape all the lovely sticky bits from the bottom of the pan. **Tip:** *This is called de-glazing.* Turn up the heat to medium and leave everything to bubble away until about half the liquid is left.

7 While the liquid is reducing, put the pasta in the boiling water for 6 mins or until 'al dente'. Once the stock in the frying pan has reduced, stir in 4 tbsp of crème fraîche and return both the turkey, mushrooms and sage leaves to the pan to heat through. Drain the pasta (reserving 2 tbsp of pasta water) and pop it in the pan with the creamy mushroom sauce, together with the reserved pasta water.

8 Tip the pasta with its turkey and creamy mushroom sauce into bowls and top with a few torn sage leaves. Enjoy!