BC TURKEY

LOCAL PARTNERS, LOCAL TURKEY

BC TURKEY X BC LIONS GRAVY BOWL

This autumn, BC Lions again partnered with BC Turkey to host the annual Gravy Bowl, a Thanksgiving-themed CFL tradition celebrating football, food, and community.

Thank you to all those who joined us at this year's pre-game "Backyard Party" at BC Place on October 9th.



$250 SAVE ON FOODS GIFT CARD GIVEAWAY

A reminder that we will be closing our Save On Foods gift card competition this coming Saturday, October 31st.

Spread the word and have your friends sign up to this newsletter to be in with a chance to win!

TRY THIS NEW RECIPE FROM CHEF ALESSANDRO VIANELLO

BC Turkey has partnered with renowned BC Chef, Chef Alessandro Vianello. As part of our collaboration, Chef Alessandro has created a delicious protein-packed dinner option combining hearty, robust flavours with zest and balance.

This dish illustrates the true versatility of Turkey, and how combining the right ingredients can bring a whole new dimension to your protein consumption.

Stay tuned for more recipes, and check out the latest uploads to our BC Turkey recipe page and social media channels.

BC Turkey Scallopini

MAKE TURKEY AN EVERYDAY FAVOURITE.

Tender BC turkey scallopini served with crispy roasted potatoes, fresh cabbage slaw and a rich savoury sauce.



BC Turkey Scallopini

RECIPE BY CHEF ALESSANDRO VIANELLO

INGREDIENTS

SALSA VERDE
1/2 bunch flat leaf parsley *chopped*
10 leaves fresh basil *thinly sliced*
1 tbsp capers *chopped*
1/2 small shallot *minced*
1 garlic clove *minced*
2 tbsp red wine vinegar
5 tbsp extra virgin olive oil
1 lemon zest and juice of 1/2
1 pinch black pepper
1 tsp kosher salt

TALLOW ROASTED POTATOES
2 tbsp WhoaNelly's beef tallow
16-20 mini yukon gold potatoes *cut in half*
1 tsp kosher salt

CABBAGE SLAW
1/2 head small savoy cabbage *thinly sliced*
2 tbsp red wine vinegar
1/2 small shallot *thinly sliced*
2 tbsp extra virgin olive oil
1 tbsp whole grain mustard
1 tsp sugar or honey
1 pinch black pepper
1 tsp kosher salt

BC TURKEY BREAST SCALLOPINI
600g BC Turkey breast scallopini *ask your butcher to cut them for you, or you can buy a turkey breast and slice it thin*
1 tbsp WhoaNelly's beef tallow
Salt and pepper to season all the turkey

PREPARATION

1. **ROAST THE POTATO**
Preheat your oven to 400°F

Melt the tallow in a cast iron pan on medium/high heat and place the potatoes cut side down in the pan. Season the potatoes with salt.

Place the pan in the oven and cook the potatoes for about 25-30 min. Do not flip or move the pan.

2. **MAKE THE SALSA VERDE & THE CABBAGE SLAW**
Combine all salsa verde ingredients in a small bowl and set aside for plating.

To make the slaw, combine all ingredients in a mixing bowl and mix well, stirring every 15 minutes to ensure the cabbage is evenly marinated.

3. **COOK THE TURKEY**
Season both sides of the turkey with salt and pepper.

Place the beef tallow in a cast iron or heavy-bottomed frying pan and melt on medium/high heat.

Once hot, sear the turkey in the pan with the tallow for about 2 minutes per side. Depending on the thickness of your scallopini, you may need to go longer. The internal temperature should be about 150-155°F and then allowed to rest for about 3 min. Alternatively, you can cut one of them in half and check that the turkey is cooked all the way through.

4. **FINISH & SERVE**
Place the potatoes and cabbage slaw on either side of the plate, then arrange the cooked BC Turkey Scallopini over top. Spoon the sauce over the turkey and potatoes, then serve and enjoy.

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