



56 g | 113 g

2-serving 4-serving

Ingredient quantities

Holiday 45 Minutes



Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information. Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

### Pantry items | Salt, oil, pepper, unsalted butter, all-purpose flour

Cooking utensils 8x8" baking dish, baking sheet, large non-stick pan, large pot, measuring spoons, peeler, potato masher, small pot, paper towels



## Roast turkey

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Strip sage leaves from stems and thinly slice.
- Pat turkey dry with paper towels, then arrange in an 8x8-inch (9x13 -inch) baking dish. Drizzle with ½ tbsp oil (1 tbsp). Season all over with half the thyme, half the sage, ½ tsp salt (1 tsp) and ¼ tsp (½ tsp) pepper.
- Roast **turkey** in the **middle** of the oven until golden and cooked through, 18-25 min.
- When **turkey** is done, transfer to a plate to rest for 5-10 min.



# Cook mashed potatoes

- To a large pot, add potatoes, 2 tsp salt and enough water to cover by approx. 1 inch (use same for 4 servings).
- Cover and bring to a boil over high heat. Once boiling, reduce heat to medium-high.
- Simmer, uncovered, until fork-tender, 10-12 min. Drain and return **potatoes** to the same pot, off heat.
- Mash cream and garlic spread into potatoes until smooth.



# Prep

5

heat.

**Cook Brussels sprouts** 

water evaporates, 5-8 min.

• Heat a large non-stick pan over medium-high

• When hot, add Brussels sprouts and <sup>1</sup>/<sub>4</sub> cup

• Add 1 tbsp (2 tbsp) butter and pecans. Cook,

stirring often, for 1 min, until **Brussels sprouts** 

are tender-crisp. Season with salt and pepper.

(<sup>1</sup>/<sub>2</sub> cup) **water**. Cook, stirring occasionally, until

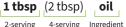
- Peel, then cut **sweet potatoes** into 1-inch pieces.
- Halve Brussels sprouts (if larger, quarter them).
- Peel, then cut **potatoes** into 2-inch pieces.



Roast squash and sweet potatoes

- To an unlined baking sheet, add **sweet potatoes**, **squash** and ½ **tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden, 16-18 min.

#### Measurements within steps



## For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

# 6

## Make gravy and serve

- Add **2 tbsp** (4 tbsp) **butter**, **onions**, **remaining sage** and **remaining thyme** to a small pot.
- Cook, stirring often, until **onions** soften, 3-4 min.
- Sprinkle 1 tbsp (2 tbsp) flour over onions. Cook, stirring often, until onions are coated, 1 min. Add 1 cup (2 cups) water, broth concentrate and any drippings from turkey. Cook, stirring often, until gravy thickens slightly, 2-3 min.
- Thinly slice **turkey**.
- Divide Brussels sprouts, roasted squash and sweet potatoes, mashed potatoes and turkey between plates.
- Serve gravy and cranberry spread alongside.