



# Classic Roasted Turkey Dinner with Cranberry Sauce and Gravy

Holiday

45 Minutes



Turkey Breast Roast  
680 g | 1360 g



Russet Potato  
2 | 4



Chicken Broth Concentrate  
2 | 4



Cranberry Spread  
8 tbsp | 16 tbsp



Sweet Potato  
1 | 2



Butternut Squash, cubes  
170 g | 340 g



Sage and Thyme  
14 g | 28 g



Garlic Spread  
2 tbsp | 4 tbsp



Cream  
56 ml | 113 ml



Yellow Onion, chopped  
56 g | 113 g



Pecans  
28 g | 56 g



Brussels Sprouts  
227 g | 454 g

**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

1



## 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.

4



## 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.

2



## Prep

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

3



## 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.

5



## Cook Brussels sprouts

- Heat a large non-stick pan over medium-high heat.
- When hot, add **Brussels sprouts** and **¼ cup** (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates, 5-8 min.
- 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**.

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.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2-serving 4-serving Ingredient

### 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.