



BBQ Rubbed-Turkey Roast

with Biscuits and Mash

Family Feast

50 Minutes



Turkey Breast Roast



BBQ Seasoning



BBQ Sauce



All-Purpose Flour



Baking Powder



Sour Cream



Mayonnaise



Chives



White Cheddar
Cheese, shredded



Cranberry Spread



Russet Potato



Broccolini

HELLO BBQ SEASONING

This spice is the perfect blend of sweet, savoury and smoky!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2 person 4 person Ingredient

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, large bowl, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels, vegetable peeler

Ingredients

	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
BBQ Seasoning	2 tbsp	4 tbsp
BBQ Sauce	4 tbsp	8 tbsp
All-Purpose Flour	1 ½ cup	3 cups
Baking Powder	1 tbsp	2 tbsp
Sour Cream	6 tbsp	12 tbsp
Mayonnaise	4 tbsp	8 tbsp
Chives	7 g	14 g
White Cheddar Cheese, shredded	½ cup	1 cup
Cranberry Spread	2 tbsp	4 tbsp
Russet Potato	460 g	920 g
Broccolini	170 g	340 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

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.

Contact

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Roast turkey

- Pat **turkey** dry with paper towels, then arrange on an unlined baking sheet.
- Drizzle with **1 tbsp** (2 tbsp) **oil**. Season with **salt, pepper** and **BBQ Seasoning**.
- Roast **turkey** in the **middle** of the oven until golden-brown and cooked through, 40-45 min.**



Cook potatoes

- Meanwhile, peel, then cut **potatoes** into 1-inch pieces.
- Add **potatoes, 1 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.



Make biscuit dough

- Meanwhile, thinly slice **chives**.
- Stir together **mayo, sour cream, chives, cheese, baking powder, 2 tbsp** (4 tbsp) **water, 1 tsp** (2 tbsp) **sugar** and **½ tsp** (1 tsp) **salt** in a large bowl.
- Add **flour**, then stir until just combined.
- Using your hands, form **dough** into a **loose ball**. Flatten **dough**, pressing into a 1-inch-thick disk. (**NOTE:** For 4 ppl, halve dough and make 2 disks.)



Cook broccolini

- Meanwhile, trim **ends** off **broccolini**, then cut **any larger stalks** in half lengthwise, leaving **thinner stalks** whole.
- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, then **broccolini**. Season with **salt** and **pepper**. Cover and cook, tossing occasionally, until tender-crisp, 4-5 min.



Bake biscuits

- Cut **biscuit dough disk** into **8 equal wedges**. (**NOTE:** You will have 16 wedges for 4 ppl.)
- Transfer **biscuits** to a parchment-lined baking sheet.
- Bake in the **top** of the oven until puffed up and golden on the bottom, 12-15 min.



Finish and serve

- When **potatoes** are fork-tender, drain and return them to the same pot, off heat.
- Mash **2 tbsp** (4 tbsp) **butter** and **¼ cup** (½ cup) **milk** into **potatoes** until smooth. Season with **salt** and **pepper**, to taste.
- Stir **BBQ sauce** and **cranberry spread** together in a small bowl.
- Carve **turkey**.
- Divide **mash, turkey, broccolini** and **biscuits** between plates.
- Serve **BBQ cranberry sauce** alongside **turkey**.

Dinner Solved!