

BBQ Rubbed-Turkey Roast

with Biscuits and Mash

Family Feast

Family Friendly

50 Minutes



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Turkey Breast Roast

BBQ Seasoning





BBQ Sauce

All-Purpose Flour





Baking Powder

Sour Cream





Mayonnaise

e Chives







White Cheddar Cheese, shredded

Yellow Potato

Cranberry Spread

Broccolini



Start here

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

Measurements 1 tbsp (2 tbsp) within steps

oil

4 person Ingredient

Bust out

Baking sheet, colander, measuring spoons, potato masher, large bowl, parchment paper, small bowl, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

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	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 cups	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
Yellow Potato	400 g	800 g
Broccolini	170 g	340 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1 tsp	2 tsp
Milk*	⅓ cup	½ cup
Oil*		

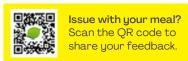
Salt and Pepper*

- ** 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.





- 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.**



Make biscuit dough

- Meanwhile, thinly slice chives.
- Stir together mayo, sour cream, chives, cheese, baking powder, 2 tbsp (4 tbsp) water, 1 tsp (2 tsp) 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-inchthick disk. (NOTE: For 4 ppl, halve dough and make 2 disks.)



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 bottom, 12-15 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.



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.



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 1/4 cup (1/2 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!