



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



Chives



White Cheddar
Cheese, shredded



Cranberry Spread



Yellow Potato



Broccolini

HELLO DIY BISCUITS

Cheesy, flakey biscuits are as easy as 1-2-3!

Start here

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

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

	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*	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.



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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 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-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 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!