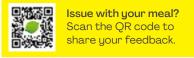


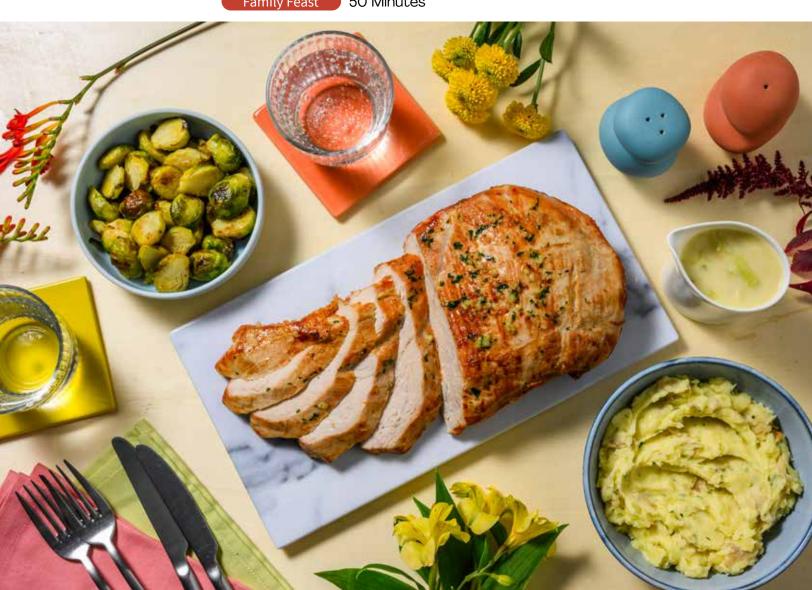
# Buttery Herb and Garlic Turkey Dinner

with Balsamic Brussels Sprouts and Parmesan Mash

Family Feast

50 Minutes











Turkey Breast Roast

Yellow Potato

















Garlic, cloves





Parmesan Cheese, shredded





Chicken Broth

**Balsamic Vinegar** 

Cream Sauce Spice Blend

## 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

### **Bust out**

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

### **Inaredients**

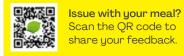
	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Yellow Potato	500 g	1000 g
Brussels Sprouts	340 g	680 g
Leek, sliced	56 g	113 g
Parsley	7 g	14 g
Celery	3	6
Garlic, cloves	3	6
Cream	113 ml	237 ml
Parmesan Cheese, shredded	½ cup	1 cup
Chicken Broth Concentrate	2	4
Balsamic Vinegar	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Unsalted Butter*	3 tbsp	6 tbsp
Sugar*	½ tsp	1 tsp
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, sov. sulphites, tree nuts and wheat.





- Pat turkey dry with paper towels. Season all over with salt and pepper.
- Heat a large non-stick pan over medium-high heat.
- When hot, add 1 tbsp (2 tbsp) oil, then turkey. Sear, flipping once, until golden-brown, 2-3 min per side. (NOTE: It's okay if turkey doesn't cook all the way through at this step.)
- Transfer to an unlined baking sheet. Roast in the middle of the oven for 10 min.
- Discard any fat in the pan.



### Prep veggies

- Meanwhile, halve Brussels sprouts (if larger, quarter them).
- Cut potatoes into 1-inch pieces.
- Add potatoes, 2 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.
- Drain and return **potatoes** to the same pot, off heat.



- Add Brussels sprouts and 1 tbsp (2 tbsp) oil to another unlined baking sheet. Season with salt and pepper, then toss to combine.
- Roast in the **top** of the oven, stirring halfway through, until tender and golden-brown, 20-22 min.
- While Brussels sprouts roast, peel, then mince or grate garlic.
- Finely chop parsley.
- Heat a small pot over medium heat. Add 2 tbsp (4 tbsp) butter and garlic. Cook, stirring often, until butter melts, 1-2 min.
- Remove from heat and stir in **parsley**.



### Finish turkey and finish prep

- Once turkey has been roasting for 10 min, carefully remove from the oven.
- Spoon half the herb-garlic butter mixture over turkey and continue roasting until cooked through, 12-16 min.\*\*
- Meanwhile, cut **celery** into ¼-inch pieces.
- Roughly mash half the cream and remaining herb-garlic butter into potatoes until slightly mashed. Stir in Parmesan cheese. Cover to keep warm. (NOTE: 'Smashed' potatoes will still have a few chunks!) Season with salt and pepper, to taste.
- Once **turkey** is cooked, remove from the oven and place on a clean cutting board. Loosely cover with foil and rest for 4-5 min.



- While **turkey** rests, reheat the same pan (from step 1) over medium.
- When hot, add 1 tbsp (2 tbsp) butter. Swirl the pan until melted, 30 sec.
- Add celery and leeks. Cook, scraping bottom of the pan to release any browned bits, until veggies begin to soften and are lightly golden, 3-4 min.
- Sprinkle over Cream Sauce Spice Blend. Stir to coat.
- Add broth concentrates, remaining cream, 1/2 cup (1 cup) water, and any turkey resting juices from the cutting board. Stir to combine. Cook, stirring often, until sauce is smooth and thickened slightly, 1-2 min.



### Finish and serve

- Add Brussels sprouts, vinegar and 1/2 tsp (1 tsp) sugar to a large bowl. Season with salt and pepper, to taste. Toss to coat.
- Thinly slice turkey.
- Divide potatoes, Brussels sprouts and turkey between plates.
- Spoon sauce over turkey.

# Dinner Solved!