



Buttery Herb and Garlic Turkey Dinner

with Balsamic Brussels Sprouts and Parmesan Mash













Family Feast

50 Minutes



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-  Turkey Breast Roast
-  Yellow Potato
-  Brussels Sprouts
-  Leek, sliced
-  Parsley
-  Celery
-  Garlic, cloves
-  Cream
-  Parmesan Cheese, shredded
-  Chicken Broth Concentrate
-  Balsamic Vinegar
-  Cream Sauce Spice Blend

HELLO LEEKS

This cousin of the onion is milder and more delicate in flavour!

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

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

Ingredients

	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, soy, sulphites, tree nuts and wheat.



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1



Prep and start turkey

- 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.

4



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.

2



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.

5



Make sauce

- 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**, **½ 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.

3



Make herb-garlic butter

- 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**.

6



Finish and serve

- Add **Brussels sprouts**, **vinegar** and **½ 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!