



Creamy Roasted Turkey Divan

with Broccoli and Smashed Potatoes

Family Feast 45 Minutes



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Turkey Breast Roast



Broccoli, florets



Garlic, cloves



Yellow Onion



Dijon Mustard



White Cheddar
Cheese,
shredded



Cream



Red Potato



Parsley



Crispy Shallots

HELLO CRISPY SHALLOTS

This crunchy topping adds savoury flavour and extra oomph to just about anything!

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, medium bowl, colander, measuring spoons, measuring cups, whisk, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Broccoli, florets	227 g	454 g
Garlic, cloves	2	4
Yellow Onion	113 g	226 g
Dijon Mustard	1 ½ tsp	3 tsp
White Cheddar Cheese, shredded	½ cup	1 cup
Cream	237 ml	474 ml
Red Potato	450 g	900 g
Parsley	7 g	14 g
Crispy Shallots	28 g	56 g
Unsalted Butter*	4 tbsp	8 tbsp
Milk*	4 tbsp	8 tbsp
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 cook turkey

- Pat **turkey** dry with paper towels, then arrange on an unlined baking sheet.
- Drizzle with **½ tbsp** (1 tbsp) **oil**. Season all over with **1 tsp** (2 tsp) **salt** and **¼ tsp** (½ tsp) **pepper**.
- Roast **turkey** in the **middle** of the oven until golden-brown, 35-40 min.**
- When **turkey** is done, transfer to a plate to rest for 5-10 min.

4



Cook broccoli

- Heat a large non-stick pan over medium-high heat.
- When hot, add **broccoli** and **¼ cup** (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates, 4-5 min. (**NOTE:** Cook in 2 batches for 4 ppl).
- Add **1 tbsp** (2 tsp) **oil** and **half the garlic**. Cook, stirring often, until **garlic** is fragrant, 1 min. Season with **salt** and **pepper**, to taste.
- Transfer to a medium bowl, then cover to keep warm.

2



Prep and cook potatoes

- Meanwhile, 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. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat. Cover to keep warm.

5



Make sauce

- Heat the same pan over medium.
- Add **2 tbsp** (4 tbsp) **butter**, then swirl the pan until melted.
- Add **onion**. Cook, stirring occasionally, until softened, 3-4 min.
- Season with **salt** and **pepper**.
- Add **remaining garlic**. Cook, stirring often, until fragrant, 30 sec.
- Whisk in **Dijon** and **cream**. Cook, stirring often, until slightly reduced, 2-3 min.
- Remove the pan from heat, then stir in **cheese** and **half the parsley**.
- Season with **salt** and **pepper**, to taste.

3



Prep

- Meanwhile, cut **broccoli** into bite-sized pieces.
- Halve, then peel **onion**. Cut into ¼-inch pieces.
- Peel, then mince or grate **garlic**.
- Roughly chop **parsley**.

6



Finish and serve

- Roughly mash **2 tbsp** (4 tbsp) **butter** and **4 tbsp** (8 tbsp) **milk** into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!)
- Stir in **remaining parsley**, then season with **salt** and **pepper**, to taste.
- Slice **turkey**.
- Divide **broccoli** and **smashed potatoes** between plates.
- Top with **turkey**, then pour over **sauce**.
- Sprinkle over **crispy shallots**.

Dinner Solved!