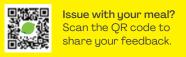


# Creamy Roasted Turkey Divan

with Broccoli and Smashed Potatoes

Family Feast

45 Minutes







Turkey Breast Roast





Garlic, cloves

Yellow Onion





Dijon Mustard

White Cheddar Cheese, shredded







Parsley



Crispy Shallots



## Start here

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

Measurements 1 tbsp (2 tbsp) within steps

oil

#### **Bust out**

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

## Ingredients

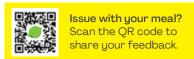
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	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Broccoli, florets	227 g	454 g
Garlic, cloves	2	4
Yellow Onion	113 g	226 g
Dijon Mustard	1 ½ tsp	3 tsp
White Cheddar Cheese, shredded	½ cup	1 cup
Cream	237 ml	474 ml
Red Potato	450 g	900 g
Parsley	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.





## Prep and cook turkey

- Pat turkey dry with paper towels, then arrange on an unlined baking sheet.
- Drizzle with 1/2 tbsp (1 tbsp) oil. Season all over with 1 tsp (2 tsp) salt and 1/4 tsp (1/2 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.



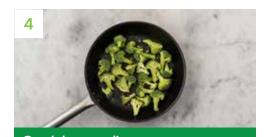
### Prep and cook potatoes

- 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.



#### Prep

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



#### Cook broccoli

- · Heat a large non-stick pan over mediumhigh 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 tbsp) 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.



#### 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.



#### 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.

