



Mustard-Fig Roasted Turkey







with Stone Fruit, Potato-Brussels Sprout Mash and Broccolini

Family Feast 45 Minutes



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-  Turkey Breast Roast
-  Fig Spread
-  Whole Grain Mustard
-  Plum
-  Nectarine
-  Red Wine Vinegar
-  Broccolini
-  Chives
-  Russet Potato
-  Brussels Sprouts

HELLO FIG SPREAD

Sweet, sticky and perfect for dressings or glazes!

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, medium bowl, vegetable peeler, colander, measuring spoons, potato masher, small bowl, measuring cups, large pot, large non-stick pan, paper towels, silicone brush

Ingredients

	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Fig Spread	2 tbsp	4 tbsp
Whole Grain Mustard	1 tbsp	2 tbsp
Plum	1	2
Nectarine	1	2
Red Wine Vinegar	1 tbsp	2 tbsp
Broccolini	340 g	680 g
Chives	7 g	14 g
Russet Potato	460 g	920 g
Brussels Sprouts	170 g	340 g
Milk*	½ cup	1 cup
Unsalted Butter*	3 tbsp	6 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



Roast 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, 20-25 min.
- Meanwhile, stir together **half the fig spread** and **mustard** in a small bowl. Set aside.

4



Glaze turkey and cook broccolini

- Meanwhile, carefully remove **turkey** from the oven. Spoon or brush **fig-mustard glaze** over top of **turkey**.
- Return to the **middle** of the oven until **turkey** is cooked through, 18-20 min.**
- Meanwhile, add **broccolini**, **1 tbsp** (2 tbsp) **water**, **1 tbsp** (2 tbsp) **oil** to another unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **bottom** of the oven, flipping halfway through, until golden-brown, 8-10 min. (**TIP:** Broccolini can burn quickly, so keep an eye on it!)

2



Prep

- Meanwhile, thinly slice **Brussels sprouts**.
- Thinly slice **chives**.
- Trim ends off **broccolini**, then cut any larger **stalks** in half lengthwise, leaving **thinner stalks** whole.
- Peel, then cut **potatoes** into 1-inch pieces.

5



Make fruit salsa

- Meanwhile, halve **plum**, then remove pit.
- Halve **nectarine**, then remove pit.
- Heat the same pan (from step 3) over medium-high heat. When hot, add **fruit**, cut-side down, to the pan. Cover and cook, until golden-brown on bottom and warmed through, 3-4 min.
- Remove **fruit** from the pan. Let cool slightly, then cut into ¼-inch pieces.
- Add **plums**, **nectarines**, **half the chives**, **1 tsp** (2 tsp) **oil**, **½ tbsp** (1 tbsp) **vinegar** and **remaining fig spread** to a medium bowl. Season with **salt** and **pepper**, then toss to combine. Set aside.

3



Cook potatoes and sprouts

- Meanwhile, 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.
- Meanwhile, heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp** (2 tbsp) **oil**, then **Brussels sprouts** and **1 tbsp** (2 tbsp) **water**.
- Cook, stirring occasionally, until tender and slightly crisp, 6-7 min.
- Season with **salt** and **pepper**, then transfer to a plate.

6



Finish and serve

- Drain and return **potatoes** to the same pot, off heat. Mash **3 tbsp** (6 tbsp) **butter** and **½ cup** (1 cup) **milk** into **potatoes** until creamy. Season with **salt** and **pepper**, to taste.
- Stir **Brussels sprouts** and **remaining chives** into **mashed potatoes**.
- Carve **turkey**.
- Divide **turkey**, **mash** and **broccolini** between plates.
- Spoon **stone fruit salsa** over **turkey**.

Dinner Solved!