

# Roasted Turkey & Brussels Sprouts

*with Mashed Potatoes & Sage Gravy*

To celebrate one of our favorite holidays, we're cooking up a classic Thanksgiving dinner—featuring a beautiful roasted turkey breast. Prepared in the same pan, the juicy turkey and crunchy Brussels sprouts make a delicious and elegant centerpiece. We're serving them with creamy mashed potatoes and rich gravy, infused with fresh sage for a velvety, warming finish. It's the perfect meal to enjoy with family this time of year.



## Ingredients

- 1 Turkey Breast Roast
- 1½ Pounds Yukon Gold Potatoes
- 1 Lemon
- 1 Red Onion
- ½ Pound Brussels Sprouts
- 1 Bunch Sage

## Knicks Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Chicken Demi-Glace
- 2 Tablespoons Crème Fraîche

Makes 4 Servings

About 680 Calories Per Serving

Prep Time: 10 min | Cook Time: 40 to 50 min





1



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Cut off and discard the stem ends of the Brussels sprouts; cut into bite-sized pieces. Peel and large dice the onion. Quarter and deseed the lemon. Large dice the potatoes. Pick the sage leaves off the stems; discard the stems and thinly slice the leaves.

2



## Prepare the vegetables & turkey:

Place the **Brussels sprouts** and **onion** in a large, oven-safe pan (or baking dish). Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange around the sides of the pan to create a space in the center for the turkey. Leaving any netting on, pat the **turkey** dry with paper towels; generously season with salt and pepper on all sides, rubbing the seasonings into the meat. Place skin side up in the center of the pan of seasoned vegetables.

3



## Roast the vegetables & turkey:

Place the pan of **prepared vegetables and turkey** in the oven. Roast 38 to 42 minutes, or until the vegetables are browned and the turkey is browned and cooked through. (An instant-read thermometer should register 165°F.) Transfer the **roasted turkey** to a cutting board; loosely tent with aluminum foil and let rest for at least 10 minutes. Leaving any drippings and browned bits (or fond) in the pan, transfer the **roasted vegetables** to a serving dish and top with **the juice of 2 lemon wedges**; loosely cover with aluminum foil and set aside in a warm place.

4



## Cook & mash the potatoes:

Once the vegetables and turkey have roasted for about 20 minutes, add the **potatoes** to the pot of boiling water. Cook 14 to 16 minutes, or until tender when pierced with a fork. Drain thoroughly and return to the pot. Off the heat, add the **crème fraîche** and **half the butter**. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

5



## Make the gravy:

Heat the pan of reserved fond on medium until hot. (If using a baking dish, transfer the drippings and fond to a stovetop pan.) Add the **demi-glaze**, **sage**, **remaining butter**, **the juice of the remaining lemon wedges** and **¼ cup of water**. Cook, stirring frequently and scraping up any fond from the bottom of the pan, 1 to 2 minutes, or until well combined and slightly reduced in volume. Remove from heat and season with salt and pepper to taste.

6



## Serve your dish:

Carefully cut off and discard any netting from the **rested turkey**; slice the turkey crosswise into ¼-inch-thick pieces. Transfer to the serving dish of **roasted vegetables**. Top the sliced turkey and **mashed potatoes** with a few spoonfuls of the **gravy**. Serve with any **remaining gravy** on the side. Enjoy!