

Roast Turkey & Cranberry Sauce

with Brussels Sprouts & Mashed Potato

We're celebrating the classic flavors of Thanksgiving dinner with tonight's roast turkey breast. Our silky mashed potato and sautéed Brussels sprouts make simple, elegant sides for the succulent centerpiece. And no turkey would be complete without a tangy-sweet cranberry sauce to go with it. We're making ours from tart fresh cranberries quickly cooked with a little shallot, vinegar and sugar. (Chefs, be sure to choose a sheet pan with higher sides for your turkey—you'll be adding water to keep it juicy in the oven!)



Blue Apron Wine Pairings

Shannon Ridge Zinfandel, 2015

Hilliard Bruce Pinot Noir, 2013



Ingredients

- 1 Turkey Breast Roast
- 1 Russet Potato
- ½ Cup Cranberries
- ½ Pound Brussels Sprouts

Knock Knocks

- 2 Tablespoons Butter
- 2 Tablespoons Crème Fraîche
- 1½ Tablespoons Sugar
- 1 Shallot
- 1 Tablespoon Apple Cider Vinegar

Makes: 2 servings

Prep Time: 10 minutes | **Cook Time:** 50–60 minutes



For cooking tips & tablet view, visit blueapron.com/recipes/1029

Recipe #1029

1



Roast the turkey:

Preheat the oven to 475°F. Leaving the 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 on a sheet pan and transfer to the oven; carefully pour **1 cup of water** into the sheet pan. Roast 36 to 39 minutes, or until 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.

2



Prepare the ingredients:

While the turkey roasts, wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and large dice the potato. Cut off and discard the stem ends of the Brussels sprouts; cut into quarters. Peel and mince the shallot.

3



Cook & mash the potato:

Once the turkey has roasted for about 20 minutes, add the **potato** 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 to your desired consistency; drizzle with olive oil and season with salt and pepper to taste. Set aside in a warm place.

4



Cook the Brussels sprouts:

While the potato cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **Brussels sprouts**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until browned. Add the **remaining butter** and **¼ cup of water**; cook, stirring occasionally, 4 to 6 minutes, or until the water has cooked off. Season with salt and pepper to taste. Transfer to a plate. Wipe out the pan.

5



Make the cranberry sauce:

While the turkey rests, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add **as much of the shallot as you'd like**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **cranberries**; cook, stirring occasionally, 1 to 2 minutes, or until slightly softened. Add the **sugar** and **¼ cup of water**; cook, stirring occasionally, 2 to 4 minutes, or until thickened and the cranberries have softened. Turn off the heat. Stir in the **vinegar**; season with salt and pepper to taste.

6



Finish & plate your dish:

Carefully cut off and discard the netting from the **rested turkey**; slice the turkey crosswise into ¼-inch-thick pieces. Divide the **mashed potato** and **cooked Brussels sprouts** between 2 dishes. Top with the sliced turkey and **cranberry sauce**. Enjoy!