

Roasted Turkey

with Mashed Sweet Potatoes, Kale & Cranberry Sauce

For tonight's Thanksgiving dinner, we're serving a delectably juicy roasted turkey breast with two spectacular sides: buttery mashed sweet potatoes and Lacinato kale (a deeply flavored Tuscan variety). We're cooking the kale with maple syrup and apple cider vinegar, creating a harmony of sweet and sour flavors. To top it all off, we're also making a fresh cranberry sauce with the zest and juice of a satsuma mandarin, for a burst of citrus that brightens up the whole meal. (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

Wyckoff Vineyard Chardonnay, 2015

Somerbosch Pinotage, 2014



Ingredients

- 1 Turkey Breast Roast
- 2 Sweet Potatoes
- 1 Bunch Lacinato Kale
- 1 Satsuma Mandarin
- ½ Cup Cranberries

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Maple Syrup
- 1½ Tablespoons Sugar
- 1 Shallot
- 1 Tablespoon Apple Cider Vinegar

Makes: 4 servings

Prep Time: 15 minutes | **Cook Time:** 70-80 minutes



1



Roast the turkey:

Preheat the oven to 450°F. Leaving the netting on, pat the **turkey** dry with paper towels and generously season with salt and pepper on all sides; rub 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 44 to 48 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 cover with aluminum foil and set aside to 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 sweet potatoes. Using a peeler, remove the orange rind of the mandarin, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Cut the mandarin in half and squeeze the juice into a bowl, straining out any seeds. Peel and thinly slice the shallot. Remove and discard the kale stems; roughly chop the leaves.

3



Cook & mash the sweet potatoes:

Once the turkey has roasted for about 30 minutes, add the **sweet 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 **butter** and a drizzle of olive oil. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste. Set aside in a warm place.

4



Make the cranberry sauce:

While the sweet potatoes cook, in a medium pan (nonstick, if you have one), combine the **cranberries**, **sugar**, **mandarin zest**, **mandarin juice**, **¼ cup of water** and **as much of the shallot as you'd like**. Heat to boiling on high. Once boiling, reduce the heat to medium-high and cook, stirring occasionally, 6 to 8 minutes, or until thickened and the cranberries have broken down. Transfer to a bowl; season with salt and pepper to taste. Rinse and wipe out the pan.

5



Cook the kale:

While the sweet potatoes continue to cook, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **kale** and season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until slightly wilted. Add the **vinegar**, **maple syrup** and **¼ cup of water**; cook, stirring occasionally, 8 to 10 minutes, or until the kale has wilted and the liquid has cooked off. Turn off the heat; season with salt and pepper to taste.

6



Finish & serve your dish:

Carefully cut off and discard the netting from the **rested turkey**; cut the turkey crosswise into ¼-inch-thick slices. Transfer the **mashed sweet potatoes** to a serving dish. Top with the **cooked kale**, sliced turkey and **cranberry sauce**. Enjoy!