

Peruvian Turkey & Quinoa

with Roasted Carrots
& Chimichurri Sauce

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Known for its satisfying texture and subtly nutty flavor, quinoa has been a staple grain of the Andes region for millennia. To pair with tonight's smoky roasted turkey and sweet, colorful carrots, we're making a salad of gorgeous red quinoa tossed with crunchy peanuts and hot pickled jalapeño. A cilantro-based chimichurri—a popular condiment made from herbs, garlic and more—tops it all off. (Chefs, bringing your turkey breast to room temperature before roasting helps it cook more evenly!)



BLUE APRON WINE PAIRING:

Alma Rosa Pinot Noir, 2015

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Ingredients



1
TURKEY BREAST
ROAST



1/2 cup
RED QUINOA



3
RAINBOW
CARROTS



1 clove
GARLIC



1
LIME



1 bunch
CILANTRO



3 Tbsp
ROASTED
PEANUTS



1 Tbsp
WHITE WINE
VINEGAR



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1 Tbsp
PERUVIAN SPICE
BLEND*

* Smoked Paprika, Ground Cumin & Onion Powder



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1 Prepare the ingredients & make the chimichurri sauce:

- ☐ Remove the turkey from the refrigerator to bring to room temperature.
- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Peel the carrots and quarter lengthwise.
- ☐ Roughly chop the peanuts.
- ☐ Finely chop the cilantro leaves and stems.
- ☐ Halve the lime crosswise.
- ☐ Peel and finely chop the garlic; using the flat side of your knife, smash until it resembles a paste (or use a zester).
- ☐ In a bowl, combine the **cilantro**, the **juice of 1 lime half** and **as much of the garlic paste as you'd like**. Drizzle with olive oil and season with salt and pepper to taste.
- ☐ Finely chop the pepper. Thoroughly wash your hands, knife and cutting board immediately after handling the pepper.



2 Start the turkey & carrots:

- ☐ Place the **carrots** on a sheet pan; drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer on 1 side of the sheet pan.
- ☐ In a large bowl, combine the **spice blend** and **vinegar**. Drizzle with olive oil and season with salt and pepper.
- ☐ Remove and discard the netting from the **turkey**; pat dry with paper towels and season with salt and pepper on both sides. Place in the bowl with the spice blend-vinegar mixture. Turn to thoroughly coat. Transfer to the other side of the sheet pan, skin side down.
- ☐ Roast 9 to 11 minutes, or until the turkey skin is lightly browned. Remove the sheet pan from the oven, leaving the oven on.



3 Cook the quinoa:

- ☐ Once the turkey and carrots have roasted for about 5 minutes, thoroughly rinse the **quinoa** under cold water. Add to the pot of boiling water and cook, uncovered, 16 to 18 minutes, or until tender. Turn off the heat; drain thoroughly and return to the pot.

4 Finish the turkey & carrots:

- ☐ While the quinoa cooks, carefully flip the **turkey** and **carrots**; return to the oven. Roast 10 to 12 minutes, or until the carrots are browned and the turkey is cooked through. (An instant-read thermometer inserted into the turkey should register 165°F.) Remove from the oven. Transfer the roasted turkey to a cutting board; let rest for at least 5 minutes.



5 Finish the quinoa:

- ☐ While the turkey rests, to the pot of **cooked quinoa**, add the **peanuts**, the **juice of the remaining lime half** and **as much of the pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Stir to combine. Season with salt and pepper to taste.

6 Slice the turkey & plate your dish:

- ☐ Slice the **rested turkey** crosswise into 1/4-inch-thick pieces.
- ☐ Divide the **finished quinoa** between 2 dishes. Top with the sliced turkey and **roasted carrots**. Garnish with the **chimichurri sauce**. Enjoy!