# 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 cilantrobased 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**



TURKEY BREAST ROAST



1 clove GARLIC



 $^{1\!/_{2}}\,\mathrm{cup}$  RED QUINOA



RAINBOW CARROTS



1 LIME



1 bunch CILANTRO

#### KNICK KNACKS:



3 Tbsp ROASTED PEANUTS



1 oz SLICED PICKLED JALAPEÑO PEPPER



1 Tbsp WHITE WINE VINEGAR



1 Tbsp PERUVIAN SPICE BLEND\*

<sup>\*</sup> Smoked Paprika, Ground Cumin & Onion Powder

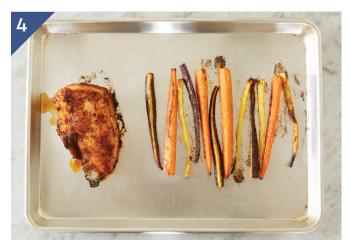
















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Remove the turkey from the refrigerator to bring to room temperature.
Preheat the oven to 475°F.
Wash and dry the fresh produce.
Heat a medium pot of salted water to boiling on high.

☐ Peel the carrots and quarter lengthwise.

Roughly chop the peanuts.

 $\square$  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 ½-inch-thick pieces.

☐ Divide the **finished quinoa** between 2 dishes. Top with the sliced turkey and **roasted carrots**. Garnish with the **chimichurri sauce**. Enjoy!