

# Barbecue-Glazed Turkey

*with Roasted Sweet Potatoes  
& Mustard Pan Sauce*

**TIME:** 55-65 minutes

**SERVINGS:** 4

Here, we're glazing turkey with tangy-sweet barbecue sauce before finishing it in the oven with collard greens—sealed in a foil packet for easy steaming.



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## Ingredients



1  
TURKEY BREAST  
ROAST



2 cloves  
GARLIC



2  
SWEET POTATOES



1 bunch  
COLLARD GREENS



1/4 cup  
BARBECUE SAUCE



1  
SHALLOT



1 Tbsp  
DIJON MUSTARD



1/3 cup  
CHICKEN BONE  
BROTH



1 Tbsp  
APPLE CIDER  
VINEGAR



4 Tbsps  
BUTTER



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Remove and discard the **collard green** stems; roughly chop the leaves. Peel and thinly slice the **shallot**. Peel and roughly chop the **garlic**.
- ☐ Cut the **sweet potatoes** lengthwise into 1-inch wedges.



## 2 Sear the turkey:

- ☐ Line a sheet pan with aluminum foil. Remove and discard the netting from the **turkey**; season with salt and pepper on all sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned turkey, skin side down. Cook, without turning, 4 to 6 minutes, or until lightly browned.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to 1 side of the sheet pan, skin side up.

## 3 Roast the turkey & collard greens:

- ☐ While the turkey sears, place a large, rectangular piece of aluminum foil on a work surface. In a large bowl, combine the **chopped collard greens**, **sliced shallot**, and **chopped garlic**. Drizzle with olive oil and season with salt and pepper. Stir to combine.
- ☐ Transfer to 1 side of the foil; top with **1 tablespoon of water**. Fold the foil in half over the seasoned collard greens. Roll and crimp the 3 open edges inwards to completely seal the packet.
- ☐ Transfer to the other side of the sheet pan of **seared turkey**. Roast 14 to 16 minutes. Leaving the oven on, remove from the oven; evenly top the turkey with the **barbecue sauce**.
- ☐ Return to the oven and roast 16 to 18 minutes, or until the turkey is cooked through. (An instant-read thermometer should register 165°F.)
- ☐ Transfer the roasted turkey to a cutting board and let rest for at least 5 minutes. Carefully transfer the foil packet to a work surface.



## 4 Roast the sweet potatoes:

- ☐ While the turkey and collard greens roast, line a separate sheet pan with aluminum foil. Place the **sweet potato wedges** on the sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer, skin side down.
- ☐ Roast 30 to 32 minutes, or until tender when pierced with a fork. Remove from the oven.



## 5 Make the pan sauce:

- ☐ While the turkey rests, heat the pan of reserved fond on medium-high until hot. Add the **broth** and cook, stirring constantly and scraping up any fond, 1 to 2 minutes, or until combined.
- ☐ Add the **butter** and **mustard**. Cook, whisking constantly, 1 to 2 minutes, or until thoroughly combined and the butter has melted. Turn off the heat and season with salt and pepper to taste.

## 6 Finish & serve your dish:

- ☐ Carefully open the foil packet of **collard greens**. Top with the **vinegar**; stir to combine. Season with salt and pepper to taste.
- ☐ Thinly slice the **rested turkey** crosswise.
- ☐ Serve the sliced turkey with the finished collard greens and **roasted sweet potato wedges**. Top the turkey with the **pan sauce**. Enjoy!