

Roasted Turkey, Herb Gravy & Cranberry Sauce

6-8 SERVINGS

⌚ 2 HOURS

 **Blue Apron**
blueapron.com



Turkey Ingredients



1 Bone-In Turkey Breast



½ stick Cultured, Unsalted Butter



1 Tbsp Weeknight Hero Spice Blend¹

Gravy Ingredients



¾ cup Chicken Bone Broth



2 oz Garlic & Herb Spreadable Butter



2 ½ Tbsps Chicken Demi-Glace



¼ cup Cornstarch

Cranberry Sauce Ingredients



¾ lb Cranberries



1 piece Ginger



1 ½ Tbsps Spicy Maple Syrup



2 Tbsps Orange Marmalade



¼ cup Sugar

1. Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley



Serve with Blue Apron wine that has this symbol based on its flavor profile. Available from blueapron.com/wine



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Roasted Turkey

1 Prepare & roast the turkey MAKE AHEAD STEP

- The day before cooking, place the **turkey** on a work surface and pat dry with paper towels. Season on all sides with salt and pepper. Transfer to an airtight container (or a large resealable bag); refrigerate until ready to cook.
- One hour before cooking, remove the **seasoned turkey** from the refrigerator to bring to room temperature.
- Remove **1 stick of butter** from the refrigerator; cut in half, and set half aside to soften (the remaining half will be used in the pie).
- In a bowl, combine the **softened butter** and **weeknight hero spice blend**; season with salt and pepper. Using a fork, mash to combine.
- Preheat the oven to 425°F. Line a sheet pan with foil.
- Thoroughly coat the **prepared turkey** with the **seasoned butter**. Transfer to the sheet pan, skin side up.
- Roast 70 to 80 minutes, or until the turkey is browned and cooked through.* Reserving any **drippings** for the gravy, transfer the **roasted turkey** to a cutting board, skin side up, and let rest at least 20 minutes.



2 Carve & slice the turkey

- Place your knife on one side of the breast bone. Cut along the bone and down along the ribs (some meat will still be left on the bone). Once off the bone, place the breast on your cutting board, skin side up; slice crosswise. Repeat on the other side.



Carving questions?

Scan the QR code for an easy video tutorial. Find step-by-step instructions for slicing and serving your turkey breast on the Blue Apron blog.



Herb Gravy

1 Make the gravy

- Remove the **spreadable butter** from the refrigerator to soften.
- In a bowl, combine **4 teaspoons of the cornstarch** (you will have extra) and **¼ cup of warm water**. Whisk to thoroughly combine.
- In a small pot, combine the **demi-glaze, broth**, and **¼ cup of water**. Heat on medium-high until simmering. Once simmering, add the **cornstarch mixture** and cook, whisking constantly, 2 to 3 minutes, or until thickened.
- Turn off the heat and whisk in the **softened butter** until thoroughly combined.
- Transfer to a bowl. Add the **reserved drippings** from the sheet pan of roasted turkey. Stir to combine; taste, then season with salt and pepper if desired.



Cranberry Sauce MAKE AHEAD RECIPE

1 Make the cranberry sauce

- Wash and dry the fresh produce. Peel and finely chop the **ginger**.
- In a small pot, combine the **cranberries, granulated sugar, spicy maple syrup, orange marmalade, a pinch of salt, ¾ cup water**, and **as much of the chopped ginger as you'd like**. Heat to boiling on high.
- Once boiling, reduce the heat to medium-high. Cook, stirring occasionally and mashing the cranberries with the back of a spoon, 7 to 8 minutes, or until the cranberries are broken down and the mixture is thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.



Make ahead tip

If you made the cranberry sauce ahead, be sure to remove it from the refrigerator 30 minutes to 1 hour before eating dinner to bring it to room temperature.

*The USDA recommends a minimum safe cooking temperature of 165°F for turkey.

To view this recipe's full nutrition information, SEE FULL RECIPE in the current tab of your account at blueapron.com or in the Blue Apron app, then click on VIEW FULL NUTRITION. Food safety handling information: blog.blueapron.com/foodsafety

CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

Produced in a facility that processes crustacean shellfish, egg, fish, milk, peanuts, soy, tree nuts, and wheat.

Blue Apron, LLC, New York, NY 10005

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Roasted Brussels Sprouts & Fontina Mashed Potatoes

6-8 SERVINGS

⌚ 25-35 MINS

 **Blue Apron**
blueapron.com



Brussels Sprouts Ingredients

-  2 lbs Brussels Sprouts
-  ¼ cup Raw Pepitas¹
-  1 Lemon
-  1 bunch Rosemary
-  ½ cup Grated Parmesan Cheese

¹. pumpkin seeds

Mashed Potatoes Ingredients

-  2 ½ lbs Golden Potatoes
-  1 stick Cultured, Unsalted Butter
-  4 oz Fontina Cheese
-  1 bunch Chives
-  ¼ cup Grated Romano Cheese
-  ¼ cup Cream

Wine pairings available from blueapron.com/wine



Serve Brussels Sprouts with Blue Apron wine that has this symbol based on its flavor profile.



Serve Mashed Potatoes with Blue Apron wine that has this symbol based on its flavor profile.



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Roasted Brussels Sprouts

1 Prepare the brussels sprouts ingredients

- Place an oven rack in the center of the oven; preheat to 450°F.
- Wash and dry the fresh produce.
- Halve the **brussels sprouts** lengthwise.
- Pick the **rosemary** leaves off the stems.
- Using a zester or the small side of a box grater, zest the **lemon**. Quarter and deseed the lemon.

MAKE AHEAD STEP



2 Roast the brussels sprouts

- Place the **halved brussels sprouts** on a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Transfer to a large bowl.



3 Fry the pepitas & rosemary

- Meanwhile, in a medium pan, heat a thin layer of oil on medium-high.
- Once hot enough that a pepita sizzles immediately when added, add the **pepitas**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until starting to brown (careful, as the pepitas may pop as they toast).
- Add the **rosemary leaves** and cook, stirring frequently, 1 to 2 minutes, or until the rosemary stops sizzling and the pepitas are golden brown. Turn off the heat. Using a slotted spoon, transfer to a plate and immediately season with salt. Carefully discard any leftover oil.



4 Finish the brussels sprouts

- To the bowl of **roasted brussels sprouts**, add the **parmesan**, **lemon zest**, the **juice of 2 lemon wedges**, and a drizzle of **olive oil**.
- Toss to combine. Taste, then season with salt and pepper if desired.
- Serve the **finished brussels sprouts** garnished with the **fried pepitas and rosemary**. Serve the **remaining lemon wedges** on the side, if you'd like.



Fontina Mashed Potatoes

1 Prepare the mashed potato ingredients

- Fill a large pot $\frac{3}{4}$ of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Medium dice the **potatoes**.
- Thinly slice the **chives**.
- Grate the **fontina** on the large side of the box grater.



2 Cook the potatoes

- Once boiling, add the **diced potatoes** to the pot.
- Cook 20 to 22 minutes, or until tender when pierced with a fork. Turn off the heat.
- Drain thoroughly and return to the pot.



3 Brown the butter

- Meanwhile, in a medium pan, heat **1 stick of butter** on medium-high until melted.
- Once melted, cook, stirring constantly, 2 to 3 minutes, or until the foam subsides and the butter is fragrant (it should smell nutty and toasted). Turn off the heat.



4 Mash the potatoes

- To the pot of **cooked potatoes**, add the **brown butter**, **cream**, and **grated fontina**. Season with salt and pepper.
- Using a fork (or potato masher), mash to your desired consistency. Taste, then season with salt and pepper if desired.
- Serve the **mashed potatoes** garnished with the **sliced chives and romano**.



Apple Crumb Pie

6-8 SERVINGS | ⌚ 65-75 MINS



Apple Pie Ingredients



2/3 cup All-Purpose Flour



2 Tbsps Sliced Roasted Almonds



1/2 cup Almond Flour



5 Tbsps Light Brown Sugar



1 Tbsp Honey



1 Pie Crust



3 Apples



1 1/2 Tbsps Maple Syrup



1/4 cup Sour Cream



1 tsp Warming Spices¹



1 Tbsp Apple Cider Vinegar



1/2 stick Cultured, Unsalted Butter

¹ Cinnamon, Ginger, Cardamom & Allspice



Serve with Blue Apron wine that has this symbol based on its flavor profile. Available from blueapron.com/wine



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Apple Crumb Pie MAKE AHEAD RECIPE

1 Prepare the ingredients

- Remove the **honey** from the refrigerator to bring to room temperature.
- Place an oven rack in the center of the oven, then preheat to 375°F.
- Wash and dry the **apples**, then core and medium dice.



2 Make the filling

- In a large pan (nonstick, if you have one), heat **2 tablespoons of olive oil** on medium until hot.
- Add the **diced apples**, **honey** (kneading the packet before opening), **vinegar**, and **1 tablespoon of the all-purpose flour**. Cook, stirring occasionally, 8 to 10 minutes, or until the apples are coated and slightly softened.
- Turn off the heat. Stir in the **sour cream**.



3 Make the crumble

- Meanwhile, melt the **remaining half stick of butter** in a bowl in the microwave (or melt in a small pot on the stove).
- In a large bowl, combine the **warming spices**, **almonds**, **almond flour**, **brown sugar**, **remaining all-purpose flour**, and a **pinch of salt**.
- Add the **melted butter** and **maple syrup**; stir until large crumbs are formed.



4 Assemble & bake the pie

- Place the **pie crust** on a sheet pan, leaving it in its tin.
- Pour the **filling** into the crust. Evenly top with the **crumble**.
- Bake the **pie**, rotating the sheet pan halfway through, 35 to 45 minutes, or until the crust and crumble are golden brown.
- Remove from the oven and let stand at least 10 minutes before serving. Enjoy!



Make ahead tip

If you made the pie ahead, you can still serve the pie warm by reheating it in the oven. Preheat the oven to 375°F. Bake for 10 minutes, or until warmed through. Carefully cut the warmed pie into slices and serve.

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