

Roasted Turkey, Herb Gravy & Cranberry Sauce

6 to 8 SERVINGS | ⌚ TURKEY: 110-120 MINS
GRAVY: 5-15 MINS
SAUCE: 10-20 MINS



LOOKING TO GET AHEAD?

Reference the prep
guide that came
with your box
for make-ahead
tips.

Turkey Ingredients*

-  1 Bone-In Turkey Breast
-  2 oz Salted Butter
-  1 Tbsp Weeknight Hero Spice Blend¹

Gravy Ingredients*

-  1 cup Chicken Bone Broth
-  2 oz Garlic & Herb Spreadable Butter
-  2 ½ Tbsps Chicken Demi-Glaze
-  2 Tbsps All-Purpose Flour
-  1 Tbsp Sherry Vinegar

Cranberry Sauce Ingredients*

-  ¾ lb Cranberries
-  ¼ cup Candied Ginger
-  1 ½ Tbsps Spicy Maple Syrup
-  2 Tbsps Orange Marmalade
-  ¼ cup Sugar

¹ Onion Powder, Garlic Powder, Smoked Paprika & Whole Dried Parsley
*Ingredients may be replaced and quantities may vary.



Roasted Turkey Breast

1 Prepare & roast the turkey

- 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 the **plain butter** from the refrigerator to soften.
- 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 400°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 50 minutes. Leaving the oven on, remove from the oven.
- Carefully place a large piece of foil over the turkey. Return to the oven and roast 20 to 30 minutes, or until the turkey is browned and cooked through.* Reserving the **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.



Garlic & Herb Gravy

1 Make the gravy

- Remove the **garlic and herb butter** from the refrigerator to soften.
- In a small pot, combine the **softened butter**, **flour**, and **reserved drippings** from the sheet pan of roasted turkey. Cook on medium-high, whisking constantly, 30 seconds to 1 minute, or until thoroughly combined and the butter is melted.
- Add the **broth** (carefully, as the liquid may splatter) and **demi-glace**. Cook, whisking constantly, 2 to 3 minutes, or until thickened to your desired consistency.
- Turn off the heat. Stir in the **vinegar** until thoroughly combined. Taste, then season with salt and pepper if desired.



Cranberry Sauce

MAKE AHEAD RECIPE

1 Make the cranberry sauce

- Wash and dry the **cranberries**.
- In a small pot, combine the **cranberries**, **granulated sugar**, **maple syrup**, **orange marmalade**, **candied ginger**, a **pinch of salt**, and **¾ cup of water**. 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. If you purchased this recipe outside of blueapron.com, nutrition information can be found on the retailer's product page. | 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 & Cheddar Mashed Potatoes

6 to 8 SERVINGS | ⌚ BRUSSELS: 25-35 MINS
POTATOES: 30-40 MINS



LOOKING TO GET AHEAD?

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Brussels Sprouts Ingredients*

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

Mashed Potatoes Ingredients*

-  2 ½ lbs Potatoes
-  4 oz Cultured, Salted Butter
-  4 oz White Cheddar Cheese
-  ¼ cup Grated Romano Cheese
-  ¼ cup Cream
-  1 bunch Chives

*Ingredients may be replaced and quantities may vary.

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.

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.
- Cut off and discard the stem ends of the **brussels sprouts**; halve lengthwise.
- Pick the **rosemary** leaves off the stems.
- Using a zester or the small side of a box grater, finely grate the **lemon** to get 2 teaspoons. Quarter and deseed the lemon.



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, spreading them out as much as possible.
- Roast 15 to 17 minutes, or until browned and tender when pierced with a fork.
- Transfer to a bowl.



3 Fry the pepitas & rosemary

- Meanwhile, in a medium pan, heat a thin layer of oil on medium-high.
- Once the oil is 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 (be careful, as the pepitas may pop as they toast).
- Add the **rosemary leaves**. 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 paper towel-lined plate and immediately season with salt.



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.



Cheddar 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 **cheddar** on the large side of a box grater.



2 Cook the potatoes

- Add the **diced potatoes** to the pot of boiling water. 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 the **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 cheddar**. 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 to 8 SERVINGS | ⌚ 65-75 MINS




Ingredients*

 2/3 cup All-Purpose Flour

 5 Tbsps Light Brown Sugar

 4 Apples

 1 tsp Warming Spices¹

 2 Tbsps Sliced Roasted Almonds


 2 tsp Honey

 2 Tbsps Maple Syrup

 1 Tbsp Apple Cider Vinegar

 1/2 cup Almond Flour

 1 Pie Crust

 1/4 cup Caramel Shards

 4 oz Cultured, Salted Butter

¹ Cinnamon, Ginger, Cardamom & Allspice
*Ingredients may be replaced and quantities may vary.



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

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 **half the butter** on medium until melted.
- 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 **caramel shards** until melted and combined.

3 Make the crumble

- Meanwhile, melt the **remaining butter** in a bowl in the microwave (or melt in a small pot on the stove).
- In a separate, large bowl, combine the **warming spices**, **almonds**, **almond flour**, **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 the **baked pie** 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.

