



Thyme-Roasted Turkey

with Chive Mash and Gravy

Family Feast

50 Minutes



Turkey Breast Roast



Yellow Potato



Chicken Broth Concentrate



Almonds, sliced



Cranberry Spread



Apricot Spread



Thyme



Onion, chopped



Garlic, cloves



Sour Cream



All-Purpose Flour



Brussels Sprouts



Chives

HELLO APRICOT SPREAD

Tart, sweet and perfect for sauces and dressings!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Measurements within steps **1 tbsp** (2 person) **(2 tbsp)** (4 person) **oil** Ingredient

Bust out

2 Baking sheets, colander, measuring spoons, potato masher, silicone brush, small pot, 2 small bowls, measuring cups, large pot, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Yellow Potato	400 g	800 g
Chicken Broth Concentrate	2	4
Almonds, sliced	28 g	56 g
Cranberry Spread	4 tbsp	8 tbsp
Apricot Spread	2 tbsp	4 tbsp
Thyme	7 g	14 g
Onion, chopped	113 g	227 g
Garlic, cloves	3	6
Sour Cream	3 tbsp	6 tbsp
All-Purpose Flour	1 tbsp	2 tbsp
Brussels Sprouts	227 g	454 g
Chives	7 g	14 g
Unsalted Butter*	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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Prep and roast turkey

- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems, then roughly chop.
- Peel, then mince or grate **garlic**.
- Pat **turkey** dry with paper towels, then arrange on an unlined baking sheet.
- Combine **garlic, half the thyme, 1 tbsp** (2 tbsp) **oil**, **½ tsp** (1 tsp) **salt** and **¼ tsp** (½ tsp) **pepper** in a small bowl.
- Brush **garlic-thyme mixture** over tops and sides of **turkey**.
- Roast **turkey** in the **middle** of the oven until golden-brown and cooked through, 35-45 min.**



Make caramelized onion gravy

- Heat a small pot over medium heat.
- Add **2 tbsp** (4 tbsp) **butter** and **onions** to the pot. Cook, stirring often until **onions** are golden-brown, 8-10 min.
- Sprinkle **flour** over **onions**. Cook, stirring often, until **onions** are coated, 1-2 min.
- Add **broth concentrates, remaining thyme** and **1 cup** (2 cups) **water**. Cook, stirring often, until **gravy** thickens, 2-3 min.
- Season with **salt** and **pepper**, to taste.



Prep and roast Brussels sprouts

- Meanwhile, halve **Brussels sprouts**.
- Thinly slice **chives**.
- Add **apricot spread** and **cranberry spread** to another small bowl. Season with **salt** and **pepper**, then stir to combine. Set aside.
- Add **Brussels sprouts** and **1 tbsp** (2 tbsp) **oil** to another unlined baking sheet. Season with **salt** and **pepper**, then toss to combine.
- Roast in the **top** of the oven until tender, 20-22 min.



Toast almonds and glaze turkey

- Heat a large non-stick pan over medium-high heat.
- When hot, add **almonds** to the dry pan. Toast, stirring often, until golden, 3-4 min. (**TIP:** Keep your eye on almonds so they don't burn!)
- Transfer to a plate.
- When **turkey** is almost finished roasting, carefully remove from the oven and gently brush **1 tbsp** (2 tbsp) **apricot-cranberry sauce** over **turkey**.
- Return **turkey** to the **middle** of the oven and continue to roast until **glaze** is sticky and **turkey** is cooked through, 4-5 min.**



Cook potatoes

- Meanwhile, cut **potatoes** into 1-inch pieces.
- Add **potatoes, 2 tsp salt** and **enough water** to cover (by approx. 1 inch) to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Once boiling, reduce heat to medium-high. Simmer uncovered until fork-tender, 10-12 min.
- Drain and return **potatoes** to the same pot, off heat.



Finish and serve

- Roughly mash **2 tbsp** (4 tbsp) **butter** and **sour cream** into **potatoes** until slightly mashed. (**NOTE:** 'Smashed' potatoes will still have a few chunks!) Add **chives**, then season with **salt** and **pepper**, to taste.
- Carve **turkey**.
- Divide **turkey, potatoes** and **Brussels sprouts** between plates.
- Spoon **gravy** over **turkey** and **potatoes**.
- Sprinkle **almonds** over **Brussels sprouts**.
- Serve **remaining apricot-cranberry sauce** on the side.

Dinner Solved!