












# Classic Roasted Turkey Dinner

## with Cranberry Sauce and Gravy

Thanksgiving

45 Minutes



 Turkey Breast Roast 680 g   1360 g	 Sugar Snap Peas 113 g   227 g
 Russet Potato 2   4	 Chicken Broth Concentrate 2   4
 Cranberry Spread 8 g   16 g	 Sweet Potato 1   2
 Butternut Squash, cubes 170 g   340 g	 Sage and Thyme 14 g   28 g
 Garlic Spread 2 tbsp   4 tbsp	 Cream 56 ml   113 ml
 Yellow Onion, chopped 56 g   113 g	 Pecans 28 g   56 g

**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.

**Pantry items** | Salt, oil, pepper, unsalted butter

**Cooking utensils** | 8x8" baking dish, baking sheet, large non-stick pan, large pot, measuring spoons, peeler, potato masher, small pot, paper towels

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

1



## Roast turkey

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Strip **1 tbsp** (2 tbsp) **thyme leaves** from stems.
- Thinly slice **sage leaves**.
- Pat **turkey** dry with paper towels, then arrange in an 8x8-inch (9x13 -inch) baking dish. Drizzle with **½ tbsp** (1 tbsp) **oil**. Season all over with **half the thyme, half the sage, ½ tsp** (1 tsp) **salt** and **¼ tsp** (½ tsp) **pepper**.
- Roast **turkey** in the **middle** of the oven until golden brown and cooked through, 18-25 min.
- When **turkey** is done, transfer to a plate to rest for 5-10 min.

2



## Prep

- Peel, then cut **sweet potatoes** into 1-inch pieces.
- Peel, then cut **potatoes** into 2-inch pieces.

3



## Roast squash and sweet potatoes

- Add **sweet potatoes, squash** and **½ tbsp** (1 tbsp) **oil** to an unlined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **top** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min.

4



## Cook mashed potatoes

- 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.
- Mash **cream** and **garlic spread** into **potatoes** until smooth.

5



## Cook sugar snap peas

- Heat a large non-stick pan over medium-high heat.
- When hot, add **sugar snap peas** and **¼ cup** (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter** and **pecans**. Cook, stirring often, until **pecans** are fragrant and **sugar snap peas** are tender-crisp, 1 min. Season with **salt** and **pepper**.

6



## Finish and serve

- Add **2 tbsp** (4 tbsp) **butter, onions, remaining sage** and **remaining thyme** to a small pot.
- Cook, stirring often, until **onions** soften, 3-4 min.
- Sprinkle **flour** over **onions**. Cook, stirring often, until **onions** are coated, 1 min. Add **1 cup** (2 cup) **water, broth concentrate** and **any drippings from turkey**. Cook, stirring often, until **gravy** thickens slightly, 2-3 min.
- Thinly slice **turkey**.
- Divide **sugar snap peas, roasted potatoes** and **squash, mashed potatoes** and **turkey** between plates.
- Serve **gravy** and **cranberry spread** alongside.