



Apricot-Glazed Turkey Roast

with Roasted Potatoes and Nectarine Chutney

Family Feast

50 Minutes



Turkey Breast Roast



Russet Potato



Apricot Spread



Dijon Mustard



Green Onion



Sour Cream



Sugar Snap Peas



Nectarine



Shallot



Red Wine Vinegar



Garlic, cloves

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, measuring spoons, parchment paper, small pot, 2 small bowls, measuring cups, large non-stick pan, paper towels, silicone brush

Ingredients

	2 Person	4 Person
Turkey Breast Roast	680 g	1360 g
Russet Potato	460 g	920 g
Apricot Spread	2 tbsp	4 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Green Onion	2	4
Sour Cream	6 tbsp	12 tbsp
Sugar Snap Peas	227 g	454 g
Nectarine	2	4
Shallot	50 g	100 g
Red Wine Vinegar	1 tbsp	2 tbsp
Garlic, cloves	2	4
Unsalted Butter*	1 tbsp	2 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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Roast turkey

- Pat **turkey** dry with paper towels, then arrange on an unlined baking sheet.
- Drizzle with **1 tbsp** (2 tbsp) **oil**.
- Season all over with **1 tsp** (2 tsp) **salt** and **¼ tsp** (½ tsp) **pepper**. Stir together **apricot spread** and **half the Dijon** in a small bowl. Set aside.
- Roast **turkey** in the **middle** of the oven until golden-brown, 20-25 min.



Cook chutney and glaze turkey

- Meanwhile, heat a small pot over medium heat.
- When hot, add **1 tbsp** (2 tbsp) **oil**, **¼ tsp** (½ tsp) **sugar**, **nectarine pieces**, **vinegar** and **shallots**.
- Cook, stirring often, until **nectarines** cook down and **mixture** thickens, 5-6 min. Season with **salt** and **pepper**, to taste.
- Carefully remove **turkey** from the oven. Spoon or brush **apricot-Dijon glaze** over top of **turkey**.
- Return to the **middle** of the oven until **turkey** is cooked through, 18-20 min.**



Prep

- Cut **potatoes** into 1-inch pieces.
- Thinly slice **green onions**.
- Cut **nectarines** into four sections, avoiding the pit. Cut **each section** into ¼-inch pieces.
- Trim **snap peas**.
- Peel, then finely dice **shallot**.
- Peel, then mince or grate **garlic**.



Cook snap peas

- When **turkey** is almost done, heat a large non-stick pan over medium-high heat.
- When hot, add **snap peas** and **¼ cup** (½ cup) **water**. Cook, stirring occasionally, until **water** evaporates, 4-5 min.
- Add **1 tbsp** (2 tbsp) **butter** and **garlic**. Cook, stirring often, until **butter** melts and **snap peas** are tender-crisp, 1-2 min. Season with **salt** and **pepper**, to taste.



Roast potatoes

- Add **potatoes** and **1 tbsp** (2 tbsp) **oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min.



Finish and serve

- Stir together, **sour cream**, **green onions** and **remaining Dijon** in another small bowl. Season with **salt** and **pepper**.
- Carve **turkey**.
- Divide, **turkey**, **potatoes** and **snap peas** between plates.
- Dollop **sour cream mixture** over **potatoes**.
- Spoon **nectarine chutney** over **turkey**.

Dinner Solved!