



HOLIDAY MEAL

Roasted Turkey

with Stuffing Squash & Potatoes



40-50min



2 Servings

Despite our best intentions, we couldn't fit a whole bird in your box! Instead, we roasted turkey tenderloins and whipped up a smooth gravy in the same pan. We filled tiny squash dumplings with stuffing that crisps up a lovely golden in the oven. But the meal wouldn't be complete without mashed potatoes -- stirred with a little butter and milk, they're the perfect, creamy side for a Thanksgivin...

What we send

- dumpling squash
- shallot
- clove garlic
- celery
- fresh thyme sprigs
- fresh sage sprigs
- chicken broth
- yukon gold potatoes
- turkey tenderloins

What you need

- all-purpose flour ¹
- coarse salt
- freshly ground black pepper
- egg ³
- olive oil

Tools

- large saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Egg (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670.0kcal



1. Cook squash

Preheat oven to 450°F. Cut bread into 1-inch cubes, spread on baking sheet and toast, 5 minutes. Halve squash, scoop out seeds, rub cut sides with oil; season with salt and pepper. Place cut side down on rimmed baking sheet. Roast until tender, 25 minutes. Flip squash.



2. Prep ingredients

Peel and finely chop shallot and garlic. Finely chop celery. Remove leaves from herb sprigs (reserve one thyme sprig) and finely chop. Heat 1 tablespoon (1½ pats) butter in a skillet over medium. Add celery, garlic and ½ shallots. Sauté until softened, about 5 minutes.



3. Make stuffing

Scrape all the ingredients from pan into a bowl. Mix in bread, herbs, ½ cup chicken broth, and ½ teaspoon salt. Beat egg and mix it in. Divide stuffing among squash, mounding on top of each. Return to oven and bake until browned, about 15 minutes. Cover and keep warm.



4. Make potatoes

Peel potatoes and cut in half if large. Place in a saucepan and cover with 1-inch salted water. Bring to a boil, then simmer until potatoes are tender, about 15 minutes. Drain and mash with butter, a few grinds of pepper, 1 teaspoon salt and enough milk to make smooth.



5. Cook turkey

Season turkey well with pepper and 2 teaspoons salt. Heat 1 tablespoon oil in a skillet over medium. Add turkey and brown well on both sides, about 10 minutes. Transfer turkey to a rimmed baking sheet (reserve skillet) and roast until 165°, about 15 minutes. Let rest.



6. Serve

Reheat skillet over medium. Add 1 tablespoon oil and shallot; sauté for 1 minute. Add thyme and chicken broth and simmer. Whisk 1 tablespoon flour with 2 tablespoons water; add enough until gravy just thickens. Simmer 4 minutes. Slice turkey and serve with sides. Enjoy!