



Christmas Roast Turkey Dinner

with balsamic bacon Brussels sprouts and roast potatoes

Premium 45-50 mins

13



Turkey Breast



Bacon Lardons



Potatoes



Carrot



Garlic



Dried Oregano



Dried Thyme



Cranberry Chutney



Balsamic Glaze



Honey



Brussels Sprouts

Pantry Items: Oil, Salt, Pepper, Flour, Butter, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, colander, grater, pan with lid, peeler

Ingredients

	2P	4P
Turkey Breast	1 unit	2 units
Bacon Lardons	100 g	200 g
Potatoes	3 units	6 units
Carrot	2 units	4 units
Garlic	2 units	4 units
Dried Oregano	1 sachet	2 sachets
Dried Thyme	1 sachet	2 sachets
Cranberry Chutney	3 sachets	6 sachets
Balsamic Glaze	1 sachet	2 sachets
Honey	2 sachets	4 sachets
Brussels Sprouts	250g	500g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	875 g	100 g
Energy (kJ/kcal)	3435 kJ/ 821 kcal	393 kJ/ 94 kcal
Fat (g)	20.4 g	2.3 g
Sat. Fat (g)	5.9 g	0.7 g
Carbohydrate (g)	101.6 g	11.6 g
Sugars (g)	33.9 g	3.9 g
Protein (g)	60.6 g	6.9 g
Salt (g)	3.7 g	0.4 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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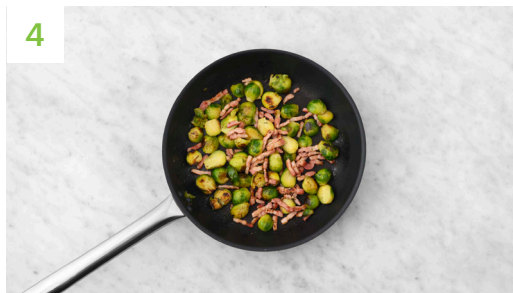


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Roast the Potatoes

- Preheat oven to 240°C/220°C fan/gas mark 9. Boil a large pot of **salted water**.
- Coat the bottom of a deep baking tray with **oil**. Pop into the oven.
- Peel and chop the **potatoes** into 4cm chunks.
- Boil **potatoes** until edges are soft, 7-8 mins.
- Drain in a colander. Sprinkle on 1 tbsp **flour** (double for 4p) and shake to fluff up. Carefully add to the baking tray. Turn to coat in the **oil**. Season with **salt**. Roast on the top shelf until golden, 35-40 mins.



Fry the Sprouts

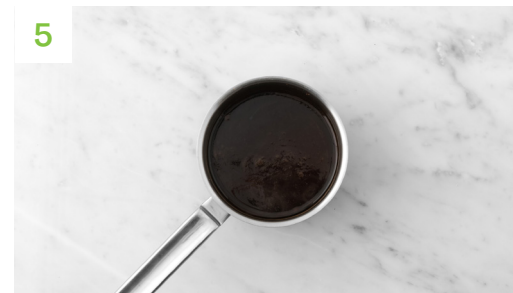
- Meanwhile, trim the **Brussels sprouts** and halve through the root.
- When the **potatoes** have 10 mins left to cook, place a pan over medium heat with a drizzle of **oil**.
- Fry **sprouts** and **bacon** until starting to brown, 3-4 mins. Season with **salt** and **pepper**.
- Add a splash of **water** and cover.
- Cook until **sprouts** are tender, 4-5 mins. **IMPORTANT:** Wash hands and equipment after handling raw meat.

TIP: If you like, use the waiting time to do some washing up.



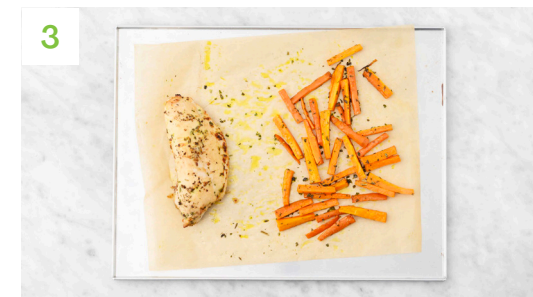
Cook the Carrots

- Meanwhile, trim the **carrot** and halve lengthways (no need to peel). Chop into 1cm wide, 5cm long batons.
- Peel and grate the **garlic** (or use a garlic press).
- Pop the **carrots** onto one side of a large (lined) baking tray.
- Drizzle with **oil**, sprinkle over the **thyme**, season with **salt** and **pepper** then toss to coat.
- Spread out in a single layer. Roast on the middle shelf of the oven until tender, turning halfway, 25-30 mins.



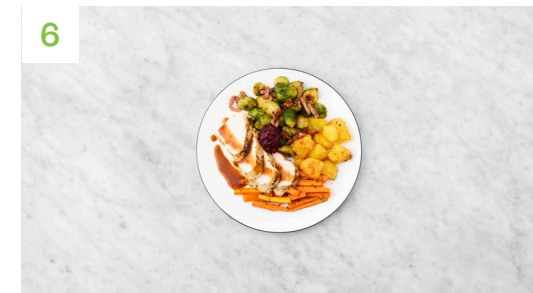
Make the Cranberry Sauce

- Place a pot over high heat with **two-thirds** of the **cranberry chutney** and 2 tbsp **butter** (double for 4p). Bring to the boil.
- Add a splash of **water** to loosen if required. Season to taste with **salt** and **pepper**.
- Once the **sprouts** and **bacon** are cooked, remove the pan from the heat. Stir in the **balsamic glaze** and 1 tbsp of **butter** (double for 4p) until melted. **IMPORTANT:** Cook lardons thoroughly.
- When the **carrots** are cooked, drizzle over the **honey** and toss to coat.



Bake the Turkey

- In a bowl, mix together 1 tbsp **butter** (double for 4p), **garlic**, **oregano**, **salt** and **pepper**.
- Use the back of a spoon to spread the herby **butter** over the **turkey**.
- Lay the **turkey** onto the other side of the baking tray with the **carrots**.
- Pop back in the oven and roast until **turkey** is cooked through, 20-30 mins. **IMPORTANT:** Wash hands and equipment after handling raw turkey and its packaging. Turkey is cooked when no longer pink in the middle.



Serve and Enjoy

- Share the herby **turkey** between plates.
- Serve the honeyed **carrots**, **balsamic Brussels sprouts** and roast **potatoes** alongside.
- Add a dollop of **cranberry chutney** to each plate.
- Finish by drizzling the cranberry sauce over the **turkey**.

Enjoy!