

# Roasted Turkey Breast & Farro-Endive Salad

with Brown Butter Apple Compote



Fall comfort food gets a delicious lift in this recipe. A sweet, toasty compote (simply apple and shallot cooked in brown butter) balances our savory roasted turkey breast. On the side, we're tossing warm grains with endive—first cooked with a bit of honey and lemon to brighten its mildly bitter flavor.

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**1 Turkey Breast Roast**

**2/3 cup Semi-Pearled Farro**

**1 Apple**

**1 Lemon**

**1 Endive**

**1 bunch Chives**

**2 Tbsps Butter**

**1 Shallot**

**1 Tbsp Honey**

**1 Tbsp Whole Grain Dijon Mustard**

**tried-and-true**

## **kitchen tools**

### **Stainless Steel Strainer**

A stainless steel strainer is a handy tool for quinoa. It's great for draining grains and pastas (not to mention small fruits and vegetables after washing) and straining stocks and gravy. Lightweight and

sturdy, it's constructed with a double-fine mesh.



## How to Cook Your Grains "Pasta" Style

In some of our recipes, we have you measure out water to cook your grains in. In others, we only specify to heat a pot of boiling water and add the grains to it. For the grain in this recipe, an exact ratio of water to grain isn't necessary. You just need enough boiling water to give the grain some room and let it dance: a few quarts will do. We chose this method because it's more streamlined and easier for hearty grains (like farro, spelt and wild rice). Just think: cook it like pasta!

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## 1 Sear & roast the turkey:

Remove the **honey** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven; preheat to 450°F. Heat a medium pot of salted water to boiling on high. Line a sheet pan with foil. Remove and discard the netting from the **turkey**; season with salt and pepper on both sides. In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the seasoned turkey, skin side down. Cook 4 to 6 minutes on the first side, or until lightly browned. Flip and cook 3 to 5 minutes, or until lightly browned. Leaving any browned bits (or fond) in the pan on the stove, transfer to the sheet pan, skin side up. Roast 15 to 17 minutes, or until cooked through. (An instant-read thermometer should register 165°F.) Transfer to a cutting board and let rest for at least 5 minutes.



While the turkey roasts, add the **farro** to the pot of boiling water and cook, uncovered, 17 to 19 minutes, or until tender. Drain thoroughly and return to the pot. Set aside in a warm place.



### 3 Prepare the ingredients:

While the farro cooks, wash and dry the fresh produce. Peel and finely chop the **shallot**. Cut off and discard the root end of the **endive**; thinly slice crosswise. Quarter and deseed the **lemon**. Core and small dice the **apple**. Cut the **chives** into 1/2-inch pieces.



While the farro continues to cook, add 2 teaspoons of olive oil to the pan of reserved fond; heat on medium-high until hot. Add **half the chopped shallot**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until softened. Add the **sliced endive**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until softened. Add **half the honey** (kneading the packet before opening) and **the juice of 2 lemon wedges**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Transfer to a bowl and season with salt and pepper to taste. Rinse and wipe out the pan.



While the farro continues to cook, in the same pan, heat the **butter** on medium-high until melted. Cook, stirring frequently and swirling the pan, 1 to 2 minutes, or until browned and nuttily fragrant. Add the **diced apple** and **remaining chopped shallot**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Add **the juice of the remaining lemon wedges** and the **remaining honey**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined. Turn off the heat and season with salt and pepper to taste.



## 6 Make the farro salad & serve your dish:

Add the **cooked endive**, **mustard**, **half the sliced chives**, and a drizzle of olive oil to the pot of **cooked farro**. Stir to combine; season with salt and pepper to taste. Thinly slice the **rested turkey** crosswise. Serve the sliced turkey with the farro salad. Top the turkey with the **compote**. Garnish with the **remaining sliced chives** and a drizzle of olive oil. Enjoy!