



Roasted Turkey Breast

with Cranberry-Orange Compote, Broccolini, and Rosemary Mashed Potatoes

Giant roast turkey, we love thee, but we're giving up the all-day prep in favor of this super quick and delicious alternative. Cheffy twists on classic sides come together while a turkey breast roasts over woodsy rosemary sprigs and juicy orange slices. The orange slices will get very dark in the oven, but don't worry, they're just doing their job—they prevent the breast from drying out, while providing bright citrus flavor.

45–55 minutes 800 calories per serving

✿ Ingredients

1 navel orange
 $\frac{1}{8}$ ounce rosemary
6 ounces broccolini
1 turkey breast
12 ounces red-skinned potatoes
2 packets unsalted butter
2 ounces heavy cream
4 ounces cranberries
 $\frac{1}{4}$ cup sugar
2 cloves garlic

🍴 You'll need

olive oil
kosher salt
black pepper
aluminum foil
baking sheet
8" medium pot with lid
potato masher (optional)
6" small pot with lid

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking.

Prepping in advance? Make the compote, cover in plastic wrap, and refrigerate for up to 1 day. On the day of, pull the compote from the refrigerator 2–3 hours before serving to warm up at room temperature.

Just before serving the mashed potatoes, stir in the potato cooking water 1 tablespoon at a time to season the potatoes and keep them super creamy. You could also use milk or cream instead for even more decadence, if desired.

USDA recommends cooking turkey to 165°F.

Questions? Email help@plated.com or call 855-525-2399. Visit plated.me/allergens for more information on dietary restrictions.
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1. Prepare ingredients

Preheat oven to 450°F (see recipe tip). Rinse all produce. Peel **3 pieces orange peel**, then thinly slice **half of orange**; set aside **remainder** for compote. Strip **half of rosemary** leaves, discarding stems, and mince. Leave **remaining rosemary sprigs** whole. Trim and discard woody bottoms of **broccolini**, then cut lengthwise into 1-inch florets with long stems (halve lengthwise through thicker stems as needed).



4. Simmer compote

While potatoes boil, in a small pot, combine **cranberries**, **sugar**, **orange peels**, **juice of $\frac{1}{2}$ orange**, and **$\frac{1}{2}$ cup water**. Bring to a boil over high heat. Reduce heat to medium high and simmer, stirring frequently, until cranberries are broken down and sauce is thickened, 6–9 minutes. Remove pot from heat, season with **$\frac{1}{8}$ teaspoon salt** and **pepper**, cover, and set aside. Meanwhile, wrap **whole garlic cloves** in a small piece of foil with **2 teaspoons olive oil**.



2. Roast turkey breast

Line a baking sheet with foil. Arrange **whole rosemary sprigs** on prepared sheet in a single layer. Pat **turkey breast** dry with paper towel. Rub **turkey breast** all over with **1 tablespoon olive oil**, **$\frac{3}{4}$ teaspoon salt**, and **pepper** as desired. Arrange **turkey breast** over rosemary sprigs. Top **turkey breast** with **orange slices** and roast until meat is cooked through and no longer pink, 20–30 minutes.



5. Roast broccolini and garlic

Once roasted, carefully transfer **turkey** to a plate, discard **orange slices** and **rosemary sprigs** (or reserve to garnish the final plates), and cover with foil to rest and keep warm. Line baking sheet from turkey with a new piece of foil. On prepared sheet, toss **broccolini** with **1 tablespoon olive oil**, **$\frac{1}{4}$ teaspoon salt**, and **pepper**. Place **garlic pouch** on sheet alongside broccolini. Roast until garlic is golden and broccolini is tender, 10–12 minutes.



3. Boil and mash potatoes

While turkey roasts, place **potatoes** in a medium pot, cover with water by 1 inch, and season with **salt**. Bring to a boil over high heat, and cook until tender, 15–18 minutes. Reserve **$\frac{1}{4}$ cup potato cooking water** (see recipe tip), drain **potatoes**, and return to pot, off heat. Add **butter**, **cream**, and **minced rosemary**. Using a fork or potato masher, mash until smooth. Season with **salt** and **pepper**. Cover pot to keep warm.



6. Plate roasted turkey breast

Once golden, roughly chop **roasted garlic**, add to baking sheet with roasted broccolini, and toss to coat. Remove and discard **orange peels** from compote. Cut **roasted turkey breast** into $\frac{1}{4}$ -inch slices, then divide between serving plates. Serve with **cranberry-orange compote**, **roasted garlic broccolini**, and **rosemary mashed potatoes**. Gobble gobble!

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