



Thanksgiving Tips & Tricks



Serves 4

Enjoy a deeply delicious, stress-free Thanksgiving feast with our carefully curated box. For a special dining experience to share with family and friends, we've paired a juicy, ready-to-cook turkey breast with everything needed to make these tasty sides: a sausage, fennel, and apple stuffing; rich, savory gravy; cheesy Brussels sprouts; and glazed carrots. And with our ready-to-heat mashed potatoes and ready-to-serve cranberry-sweet cherry compote, it means less time in the kitchen and more time enjoying your meal.

This box includes:

- Diestel Family Ranch ready-to-cook turkey breast roast
- Classic mashed potatoes with chives *Contains: milk*
- Cranberry & sweet cherry compote
- Sausage, fennel, & apple stuffing *Contains: milk, wheat*
- Roasted carrots with miso-sage butter *Contains: milk, soy*
- Roasted Brussels sprouts with pancetta, balsamic, & Pecorino Romano *Contains: milk, tree nuts*
- Turkey gravy *Contains: milk, soy, wheat*

The “Chef’s Table” box also includes:

- Black pepper & Gruyère biscuits
Contains: eggs, milk, soy, wheat
- Ginger-apple crisp with walnut-oat topping
Contains: milk, tree nuts, wheat

Helpful Tips for a Successful Thanksgiving:

If preparing everything on Thanksgiving Day, expect just over 2½ hours of cook time. Follow these tips for efficiency in the kitchen:

- Before starting, **carefully** read through all recipes and gather all tools and pantry items.
- Allow the **turkey** to fully thaw in the fridge for **24-48 hrs** before cooking. Cook the turkey first and save the pan juices when finished.
- The **stuffing** can be prepared **one day in advance** (Steps 1-7) and placed into the oven (Step 8) during the last 20 minutes of cooking the turkey.
- After removing the turkey and stuffing from the oven, increase the temperature as directed and roast the **carrots** and **Brussels sprouts**.
- While the vegetables are in the oven, prepare the **gravy** on the stovetop and follow the directions on the packages to heat the **mashed potatoes** in the microwave.
- Serve the **compote** chilled or at room temperature.

“Chef’s Table” Box Tips:

- Expect up to 3 hours of cook time.
- Prepare the **biscuits** (Steps 1-2) while the vegetables are roasting and bake them (Step 3) when the vegetables are finished.
- The **ginger-apple crisp** can be prepared **one day in advance** (Steps 1-6). Just before sitting down to Thanksgiving dinner, add the topping and bake (Step 7) so it's ready just in time for dessert.

Happy Thanksgiving from Sunbasket!



Turkey, Mashed Potatoes, & Cranberry Compote

Expertly brined and seasoned with smoked paprika, sage, rosemary, and garlic, this Diestel Family Ranch boneless turkey breast roast is a memorable holiday centerpiece. Pre-made mashed potatoes and a delicious cranberry-cherry compote round out the feast, adding comforting and festive flavors to every bite.



Ingredients

- Diestel Family Ranch Turkey Breast Roast (ready-to-cook)
- Classic Mashed Potatoes with Chives *Contains: milk*
- Cranberry & Sweet Cherry Compote

Tools & Pantry

- Aluminum foil
- Roasting pan
- Kitchen knife & cutting board
- Instant-read thermometer
- Oven mitts

Total time range: 1½ hours (Prep/rest: 30 min, Cook 60 min)

Preheat the oven: **350°F** conventional (For best results, **do not** use the convection setting.)

- 1 Do not** remove the **turkey** from its bag. Place the bagged turkey into a roasting pan. Cut a 1-inch opening in the top of the bag to vent.
- 2** Place in the center of the preheated oven, allowing room for the bag to expand without touching the oven walls or racks while cooking. Roast the thawed turkey for 1 hr (or 2 hrs if frozen), or until an instant-read thermometer inserted into the center reaches **165°F**. **Carefully** remove from the oven and let rest in the bag for 15-30 min.
- 3** Cut the bag open lengthwise across the top. **Be careful; the turkey and juices will be very hot.** Transfer the turkey to a cutting board, then cut the netting lengthwise across the top and discard. Cover the turkey loosely with foil to keep warm until ready to slice and serve. Reserve the pan juices in the bag to use for the gravy or for drizzling over the sliced turkey.
- 4** Follow the directions on the packages to heat the **mashed potatoes** in the microwave, and transfer the **compote** to a serving dish.

Nutrition:

Turkey Breast Roast (per 4-ounce serving)

Calories: 170, Protein: 24g, Fiber: 0g (0% DV), Total Fat: 6g (8% DV), Saturated Fat: 8g (12% DV), Cholesterol: 70mg (24% DV), Sodium: 170mg (7% DV), Carbohydrates: 0g (0% DV), Total Sugars: 0g, Added Sugars: 0g (0% DV). Not a significant source of trans fat.

Classic Mashed Potatoes with Chives (serves 4)

Contains: Milk.

Calories: 400, Protein: 5g, Fiber: 3g (11% DV), Total Fat: 28g (36% DV), Trans Fat 1g, Saturated Fat: 18g (90% DV), Cholesterol: 80mg (27% DV), Sodium: 670mg (29% DV), Carbohydrates: 32g (12% DV), Total Sugars: 3g, Added Sugars: 0g (0% DV).

Cranberry & Sweet Cherry Compote (serves 8)

Calories: 100, Protein: 0g, Fiber: 1g (4% DV), Total Fat: 0g (0% DV), Saturated Fat: 0g (0% DV), Cholesterol: 0mg (0% DV), Sodium: 0mg (0% DV), Carbohydrates: 28g (10% DV), Total Sugars: 25g, Added Sugars: 23g (46% DV). Not a significant source of trans fat.

Packed in a facility that handles all 9 major food allergens and gluten. Protein should be cooked to the minimum internal temperature as recommended by the USDA.