



Thanksgiving Tips & Tricks

Enjoy a deeply delicious Thanksgiving, free of stress! Our exciting Thanksgiving feast celebrates a diverse palate of flavors and ingredients to bring you the ultimate dining experience. This year's Thanksgiving box includes a ready-to-cook turkey breast roast, plus everything to make these tasty side dishes: fennel & apple stuffing, Yukon Gold mashed potatoes, classic turkey gravy, green bean casserole with crispy shallots, citrus & spice candied yams, and a ready-to-serve cranberry & sweet cherry compote. There's plenty for everyone, so divvy up those side assignments and get ready to enjoy cooking and sharing this special meal with your loved ones.



This box includes:

- Rastelli's turkey breast roast (ready-to-cook)
- Fennel & apple stuffing **M W**
- Citrus & spice candied yams with sticky plums **M**
- Yukon Gold mashed potatoes **M**
- Green bean casserole with crispy shallots **M W**
- Classic turkey gravy **M S W**
- Cranberry & sweet cherry compote

"The Bigger Feast" also includes:

- Black pepper & Gruyère biscuits **E M S W**
- Roasted Brussels sprouts with pancetta, balsamic, & Pecorino Romano **M T**
- Ginger-pear crisp with walnut-oat topping **M T W**

Allergens

E Eggs **M** Milk **S** Soy **T** Tree nuts **W** Wheat

Helpful Tips for a Successful Thanksgiving:

- If you're preparing all of the Thanksgiving sides and the **Rastelli's turkey breast roast** on Thanksgiving Day, expect just over 2 hours of cook time. Follow these helpful tips to prepare things more efficiently and cut down on the overall cook time.
- Read through all of the recipes carefully before starting. Gather all necessary supplies and casserole dishes.
- The **fennel & apple stuffing** can be prepared **one day in advance**, up to the point it goes into the oven.
- Allow the **turkey breast** to fully thaw in the fridge before cooking.
- On the day of, cook the **turkey breast** first at **350°F** (convection setting). Save the pan juices to use when making the **classic turkey gravy** and to drizzle over the **turkey** once it's sliced.
- Place the **fennel & apple stuffing** into the oven during the last 20 min of cooking the **turkey breast**.
- While the oven dishes are cooking, prepare these dishes on the stovetop in the following order: **citrus & spice candied yams with sticky plums**, **Yukon Gold mashed potatoes**, **green bean casserole with crispy shallots**, and **classic turkey gravy**.

- Serve the **cranberry & sweet cherry compote** chilled or at room temperature.

"The Bigger Feast" Tips:

- Expect up to 3 hours of cook time.
- The **ginger-pear crisp with walnut-oat topping** can be prepared **one day in advance**, up to the point it goes into the oven. When you sit down to Thanksgiving dinner, crumble the topping over the **crisp** and place it into the oven so it's ready just in time for dessert.
- Prepare the **black pepper & Gruyère biscuits** while the **stuffing** is baking. After removing the **stuffing** from the oven, increase the temperature to **375°F** (convection setting) and place the **biscuits** into the oven.
- The **roasted Brussels sprouts with pancetta, balsamic, & Pecorino Romano** should be the last dish to go into the oven.

WISHING YOU A HAPPY THANKSGIVING!



Rastelli's Turkey Breast Roast

(Ready-to-cook)

It's not Thanksgiving without the turkey, and ours arrives ready to roast and with a pedigree to impress. Our turkey is raised on American Humane Association-certified family farms, meaning a vegetarian diet and access to grassy pastures. Seasoned to perfection with classic herbs and aromatics, this juicy turkey breast roast is primed to be your feast's MVP.

Ingredients

- Rastelli's turkey breast roast

Allergens

- None

Supplies to Gather

- Aluminum foil
- Roasting pan
- Kitchen knife & cutting board
- Meat thermometer
- Oven mitt
- Paper towels
- Butter or cooking oil

Serving size: 4 oz.

Nutrition per serving

Calories: 140, Protein: 19g, Fiber: 0g (0% DV), Total Fat: 6g (8% DV), Saturated Fat: 1.5g (8% DV), Cholesterol: 55mg (19% DV), Sodium: 780mg (34% DV), Carbohydrates: 0g (0% DV), Total Sugars: 0g, Added Sugars: 0g (0% 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.

1 Let's Get Started!

Preheat the oven



350°F convection



375°F conventional

Step 2

- Remove the Rastelli's turkey breast roast from the packaging, discard any excess liquid, and pat dry with paper towels. Place the turkey breast into a roasting pan, lightly rub with ½ tbsp. of butter or cooking oil, and tent with aluminum foil.

Step 3

- Place the roasting pan on the center rack of the oven for 1 hour. **Carefully** remove the foil and continue to roast for 40–50 more min, or until a meat thermometer inserted in the center of the roast reaches an internal temperature of **165°F**. **Carefully** remove the roasting pan from the oven. Cover the roast loosely with foil to keep warm and set aside until ready to slice and serve.

! Please Note: When adding ingredients to a hot pan always be careful of any oil splatter. Cooking times may vary due to different appliances and temperatures.



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