



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:

- Rastelli's ready-to-cook turkey breast roast
- Sausage, fennel, & apple stuffing *Contains: milk, wheat*
- Classic mashed potatoes *Contains: milk*
- 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*
- Cranberry & sweet cherry compote

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 before cooking. Cook the turkey first at **350°F** (convection). 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 to **375°F** (convection) 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.

The "Bigger Feast" box also includes:

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

"Bigger Feast" Box Tips:

- Expect up to 3 hours of cook time.
- The **ginger-apple crisp** can be prepared **one day in advance** (Steps 1-5). Just before sitting down to Thanksgiving dinner, add the topping and bake (Step 6) so it's ready just in time for dessert.
- Prepare the **biscuits** (Steps 1-2) while the vegetables are roasting and bake them (Step 3) when the vegetables are finished.

Rastelli's Turkey Breast Roast (ready-to-cook)

It's not Thanksgiving without 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

Tools & Pantry

- Aluminum foil
- Roasting pan
- Kitchen knife & cutting board
- Instant-read thermometer
- Oven mitts
- Paper towels
- Butter or cooking oil



Total time range: 2 hours

Preheat the oven: **350°F** convection or **375°F** conventional

- 1** Remove the **turkey breast roast** from the packaging and discard any excess liquid. Pat the turkey dry with paper towels, then place into a roasting pan. Lightly rub ½ tbsp. of butter or cooking oil all over the turkey, then tent with aluminum foil.
- 2** Place the roasting pan on the center rack of the oven for 1 hour. Remove the foil and continue to roast for 40-50

more min, or until an instant-read thermometer inserted into the center reaches **165°F**. **Carefully** remove from the oven.

- 3** Cover the roast loosely with new foil to keep warm and set aside until ready to slice and serve. Reserve the pan juices to use for the gravy and for drizzling over the sliced turkey.

Nutrition:

Nutrition (per 4-ounce serving): Calories: 140, Protein: 19g, Fiber: 0g (0% DV), Total Fat: 6g (8% DV), Saturated Fat: 1.5g (8% DV), Cholesterol: 55mg (18% 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.

Customer Service:

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Happy Thanksgiving!
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