

Turkey Gravy



Turkey gravy is a Thanksgiving essential, and our rich and velvety version is sure to impress everyone at the table. It's ready in no time for drizzling over turkey, mashed potatoes, stuffing, and pretty much everything else on your plate!

Ingredients

- Turkey gravy *Contains: milk, soy, wheat*
- Savory slurry *Contains: milk*

Tools & Pantry

- Saucepan (2 quarts or larger)
- Cooking spoon

Total time range: 10 min (Prep: 5 min, Cook: 5 min)

- 1 In a saucepan, combine the **turkey gravy** and **savory slurry**. If desired, add up to **¼ cup** of the pan juices (from cooking the turkey breast) and as much of the remaining poultry spice (from the stuffing) as you like.
- 2 Bring to a simmer over **medium** heat, then cook for 3-5 min, stirring frequently, to let the flavors meld. **Turn off the heat** and transfer to a serving container.

Chef's Tip: Save space on the stovetop by cooking the gravy in the microwave. Combine the gravy, savory slurry, pan juices, and poultry spice in a microwave-safe bowl and cover with a damp paper towel. Microwave for 90 sec, then stir and microwave for 90 more sec. Repeat until the gravy is hot all the way through.



Contains: Milk, Soy, Wheat.

Nutrition (per ¼-cup serving): Calories: 60, Protein: 1g, Fiber: 0g (0% DV), Total Fat: 4.5g (6% DV), Saturated Fat: 3g (15% DV), Cholesterol: 15mg (5% DV), Sodium: 290mg (13% DV), Carbohydrates: 3g (1% DV), Total Sugars: 1g, 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.