



Sheet Pan Garam Masala Turkey

This simple, nutritious sheet pan supper will quickly become a family favourite. With all the deliciousness and only one pan to clean, what's not to love?

Serves: 4 Prep Time: 25 minutes Chilling Time: 1 hour or up to 4 hours

Ingredients:

Garam Masala Turkey:

¾ cup (175 mL) Plain Nordica Smooth Cottage Cheese
3 Tbsp (45 ml) olive oil
2 Tbsp (30 mL) garam masala
2 Tbsp (30 mL) fresh lime juice
2 cloves garlic, minced
1 skin- on, bone-in turkey breast (about 2 lb/1 kg)

Raita:

1 container (250 g) Nordica Smooth Dill Ranch Dip
½ cup (125 mL) grated English cucumber
1 tsp (5 ml) diced jalapeno pepper
1 clove garlic, pressed

Vegetables:

1 large head cauliflower, cut into bite-size florets (about 6 cups/ 1.5 L)
1 pound (500 grams) mini potatoes (assorted colours) cut in half
3 Tbsp (45 mL) olive oil
¼ tsp (1 mL) salt

Optional Garnishes:

Flat-leaf parsley, roughly chopped
Jalapeno pepper, cut into rings



How to Make:

Garam Masala Turkey: In large dish, combine Nordica Smooth Cottage Cheese, olive oil, garam masala, lime juice and garlic. Add turkey and toss to coat, using your hands to get under the skin. Cover and refrigerate for at least one hour and up to four hours.

Raita: In small bowl, whisk together Nordica Smooth Dill Ranch Dip, grated cucumber, jalapeno pepper and garlic. Cover and refrigerate until ready to serve.

Vegetables: Preheat oven to 450°F (230°C). Line a large rimmed baking sheet (18-inch X 13-inch) with parchment paper. Add cauliflower and potatoes to the baking sheet; drizzle with olive oil and sprinkle with salt. Toss to coat and spread into single layer, making room in the centre of the pan for the turkey breast.

Remove turkey from marinade and discard extra marinade. Place turkey, skin side up, among the vegetables. Roast until turkey is cooked through and an instant-read meat thermometer inserted into the thickest part of the turkey registers 165°F (74°C), about 40 minutes. Let rest for 10 minutes before slicing.

To serve, sprinkle with optional garnishes and serve with raita.

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