

# Christmas Dinner has never been easier!

Blue  Flame  
KITCHEN™



**Serves**  
4-6



**Prep time**  
15 minutes



**Cooking time**  
2 hours

## What's included in the full dinner:

- ☐ Ready to Roast Turkey Breast with Fresh Herbs
- ☐ Confit Turkey Leg & Thigh
- ☐ Maple Ginger Roasted Carrots & Herb Pearl Onions
- ☐ Brussel Sprouts & Parsnips
- ☐ Sage Stuffing with Roasted Garlic
- ☐ Traditional Turkey Gravy
- ☐ Brown Butter Mashed Potatoes
- ☐ Spiced Orange Cranberry Sauce
- ☐ Warm Gingerbread Cake with Cream Cheese Frosting & Spiced Caramel Sauce



## What you will need:

- ☐ Cooking oil
- ☐ Salt
- ☐ Pepper
- ☐ Scissors
- ☐ Baking sheet
- ☐ Parchment paper
- ☐ Cooling rack
- ☐ Mixing spoons
- ☐ Aluminum foil
- ☐ Oven mitts
- ☐ Meat thermometer
- ☐ Timer
- ☐ Sauce pot
- ☐ Serving dishes as desired





### 1.

First things first, check your oven racks: you'll need one at the lowest position and one in the middle before you pre-heat your oven to 400°F. While your oven is pre-heating, remove the turkey from the bag. Drain any juice and discard the bag. Next, liberally coat the turkey breast on all sides with oil, salt, and pepper, then place it on a parchment paper-lined baking sheet. When your oven is heated to 400°F, place the turkey breast in the oven on the middle rack.

**Set timer for 30 minutes.**



### 2.

Once the turkey breast is in the oven, remove the turkey confit and other sides from the fridge, so they can come to room temperature. Remove plastic lids from all containers and cover with aluminum foil. When the timer goes off, reduce the oven temperature to 350°F.

**Set timer for 15 minutes.**



### 3.

When the timer goes off, add the potatoes, Brussels sprouts, and the stuffing to the bottom rack of the oven. Remove the confit from the bag and add it, skin side up, to the baking sheet with the turkey breast. Return baking sheet to oven.

**Set timer for 30 minutes.**



### 4.

When the timer goes off, check temperature of the turkey breast. Once the turkey breast has reached 165°F, remove from oven. Set both turkey breast and confit aside; cover with aluminum foil and allow to rest. Move potatoes, Brussels sprouts, and stuffing to middle rack of the oven. Add the carrots to the bottom rack.

**Set timer for 30 minutes.**



### 5.

When all the sides are in the oven, add gravy to a medium sauce pot over low heat, stirring occasionally, until heated through, and your desired consistency is achieved. When the timer goes off remove foil on all sides and bake for an additional ten minutes or until tops are golden and crispy; check to see that all sides are fully heated and then remove from the oven.

### 6.

Carve your turkey, plate your sides, and enjoy!

### 7.

Remove cake from the fridge 2 hours before serving to allow it to come to room temperature. Just before serving, pour spiced caramel sauce into a small pot and heat over low heat until simmering. Once warm pour over each slice of cake as desired and enjoy!



Watch our video  
and let Chef Grant  
walk you through  
prepping the turkey!