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Roasted Turkey with Sweet Potato Puree

Roasted Turkey Ingredients:

4-lb turkey breast
Balsamic mustard vinaigrette marinade
1/4 cup organic balsamic vinegar
2 tbsp coconut oil
2-3 tsp organic
Dijon mustard
Sea salt and pepper to your liking

Directions:

1. Combine marinade ingredients in a bowl; whisk together.
2. Roll and rub turkey breast in vinaigrette.
3. Place in a Ziploc bag; pour in remaining marinade.
4. Let turkey marinade in a refrigerator for a few hours.
5. Preheat oven to 350 F.
6. Bake turkey for 1 hour, then reduce the temperature to 275 F. and bake 2 more hours, or until it reaches proper internal temperature (160 F).

Sweet Potato Puree Ingredients:

1 can organic sweet potato puree
1/3 cup organic unsweetened applesauce
1 1/4 tbsp cinnamon
1/2 tbsp Stevia
1/4 tsp ground cloves
1/2 cup organic seedless raisins

Directions:

1. Put all ingredients in a bowl and stir well.
2. Place in refrigerator to chill for 3-4 hours