

Turkey Breast with Purple Potatoes & Pomegranate Gastrique

pomegranate + pumpkin seeds

Yield: 6-8 servings

Ingredients

Turkey breast:

4 lb boneless turkey breast, skin on
Olive oil
Salt and pepper

Purple potatoes:

1/4 cup pumpkin seeds
1 ½ lbs purple potatoes; scrubbed, halved & cut into thirds
Olive oil
Salt and pepper
A few fresh thyme sprigs & bay leaves
1 tablespoon vegetable oil
1 tablespoon butter

Pomegranate gastrique:

½ cup sugar
2 tablespoons water
¼ cup white wine vinegar
2 cups pomegranate juice
2 cups chicken stock
2 tablespoons butter

Pomegranate seeds, to garnish
Frisee, to garnish



Directions

Turkey breast:

Preheat the oven to 350°F and prepare a wire rack inside of a roasting pan. Over medium-high heat, coat the bottom of a large sauté pan with olive oil. Season the turkey with a generous amount of salt and pepper. Sear the turkey breast on all four sides until golden brown and crisp. Transfer the turkey breast to the wire rack and place the roasting pan in the oven. Roast until the turkey is completely cooked through, about 1 ½ hours. Remove from the oven and let rest for 10 minutes before slicing. Reserve the pan drippings for the potatoes.

Purple potatoes:

Preheat the oven to 400°F (see Kayla's notes). Spread the purple potatoes on a baking sheet. Toss the thyme sprigs and bay leaves over the top. Drizzle the olive oil over the potatoes, just enough to coat. Season with salt and pepper. Roast for about 30 minutes, until the potatoes are tender and brown. Meanwhile, in a large sauté pan, toast the pumpkin seeds over low heat until they are fragrant. Remove from the pan and reserve for later use (reserve the pan as well).

Pomegranate gastrique:

Meanwhile, in a small sauce pan, add the sugar and water. Over medium-high heat, dissolve the sugar and cook until the mixture is a light, golden brown color. Deglaze the pan with the vinegar and pomegranate juice. Boil for 5 minutes. Add the chicken stock and bring back to a boil. Cook until the gastrique is thick and coats the back of a spoon, lowering the heat when necessary. Stir in the butter at the end and season to taste.

To finish:

When the turkey is resting, heat the 1 tablespoon of olive oil over medium-high heat in the reserved sauté pan. Sauté the roasted potatoes for a couple minutes, just to crisp them up even more. Add the turkey drippings from the roasting pan and toasted pumpkin seeds to the pan. Cook for a minute. To finish, add the butter and toss to coat. Season to taste.

To serve:

Place a couple of slices of turkey on a plate and mound the potatoes on top. Drizzle the pomegranate gastrique around the plate and sprinkle the pomegranate seeds along the sauce. Garnish with the frisee.

Kayla's Notes

I have two ovens in my kitchen, so I can easily roast at different temperatures. If you only have one, I would recommend roasting the potatoes first since you will sauté them at the end anyways (so you can let them cool). You can roast them beforehand in the day, whenever you have time, and refrigerate them until later.

You will most likely have turkey leftovers, depending on how many people you serve. Save for a different use, such as turkey sandwiches the next day for lunch.