

POULTRY



Roasted Garlic Turkey Breast with Lemon-Dill Quinoa

and

Spiced Turkey Potato Soup



Produce

Celery, 4 stalks
Chives, 4
Dill, fresh, ¼ cup
Garlic cloves, 3
Lemons, 3 ½
Onion, white, ½
Potatoes, Yukon Gold, 1 ½ pounds

Meat

Bratwurst, 1 pound
Turkey breasts, bone-in split, 2 (2 pounds each)

Dairy

Butter, salted, 2 ounces (4 tablespoons)

Pantry

Broth, chicken or vegetable, 4 cups
Dijon mustard, 2.1 ounce (¼ cup)
Olive oil, extra-virgin, 2 tablespoons
Quinoa, dry, 6.3 ounces (1 cup)

Seasonings

Thyme, dried, 1 tablespoon