

Roast Turkey with Root Vegetables and Gravy

Yield: 10 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/best-christmas-roast-potatoes-recipe>

Ingredients:

- 12 tablespoons unsalted butter softened
- 3 tablespoons leaf parsley minced
- 1 tablespoon ground cumin
- 1 tablespoon sweet paprika
- 2 shallots minced
- 12 pounds turkey cut into 8 pieces
- kosher salt
- ground black pepper
- 4 potatoes medium, cut into 2" pieces
- 3 carrots cut into 2" pieces
- 3 turnips cut into 2" pieces
- 1 celery root cut into 2" pieces
- 1 butternut squash peeled, seeded, and cut into 2" pieces
- 2 tablespoons extra-virgin olive oil
- 5 sprigs fresh thyme each, and rosemary
- 1 cup white wine or sherry
- 1 tablespoon cornstarch

Nutrition:

1. Calories: 1170 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 405 milligrams
4. Fat: 60 grams
5. Fiber: 5 grams
6. Protein: 113 grams
7. SaturatedFat: 20 grams
8. Sodium: 520 milligrams

9. Sugar: 5 grams

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