

Cranberry & Pistachio Stuffed Turkey



SHWL250211X

**Food in a
minute**

Another great recipe idea from

Wattie's

Cranberry & Pistachio Stuffed Turkey

Serves: 10 **Prep time:** 15 minutes **Cook time:** 2 hours & 50 minutes (size 4.5)

4.5	Tegel Turkey , defrosted
1½ cups	chicken stock
1¼ cups	instant couscous
1 small	apple, grated
½ cup (70g)	pistachio nuts, chopped
2 Tbsp	fresh chopped thyme
¼ cup	fresh chopped parsley
300ml bottle	Wattie's Bit on the Side Cracker Cranberry Sauce
¼ cup	runny honey



300ml



4.5

1. Defrost the **Tegel Turkey** according to the instructions on pack. Wash the cavity of the turkey with cold water and wipe well with paper towels.
2. Heat chicken stock to boiling, pour over the couscous, cover and stand for 5 minutes. Fluff the couscous with a fork and cool.
3. Add grated apple, pistachio nuts, thyme, parsley and ½ cup **Wattie's Bit on the Side Cracker Cranberry Sauce** to the couscous. Season with salt and pepper and mix well.
4. Spoon the stuffing into the turkey cavity. Tie the turkey legs together with string. Tuck the wings underneath and place in a roasting dish. Drizzle over a little oil.
5. Roast the turkey following instructions on the back of the **Tegel Turkey** pack. Mix the remaining Cranberry Sauce with the honey. During the last 20 minutes of cooking time baste the turkey with the sauce to glaze. Serve with seasonal vegetables and potatoes.