



Roast Turkey with Apricot and Almond Stuffing

⌚ Prep time: 20 mins
👤 Cook time: See packet instructions
🍽️ Serves: 8-9



Ingredients

Stuffing:

- 2 Tbsp olive oil
- 2 Tbsp butter
- 1 large onion, chopped
- 3 cloves garlic, finely chopped
- 1/2 baguette loaf, cut into 1cm cubes
- 1/2 cup chopped dried apricots
- 1/2 cup slivered almonds
- 1/4 cup chopped fresh parsley
- 1 Tbsp chopped fresh sage or 1/2 Tbsp dried
- 1 tsp finely grated orange zest
- 1/2 tsp ground cinnamon
- 2 eggs, lightly beaten

Method

To prepare the stuffing:

1. Heat the olive oil and butter in a frying pan. Add the onion and garlic and sauté gently to soften the onion. Transfer to a mixing bowl. Add remaining stuffing ingredients and mix well to bind.
2. Preheat the oven to 160°C. Remove the neck and giblet packs from the turkey. Wipe the cavity and skin with paper towels.
3. Stuff the turkey cavity with the prepared stuffing. Tie the legs together and fold under the wing tips. Place the turkey onto a rack in a roasting pan. Lay the bacon rashers over the turkey and scatter over a few sage leaves. Pour the wine and chicken stock into the pan. Roast the turkey according to the instructions on the back of pack. When cooked the juices will run clear when a skewer is inserted into the thickest part of the leg.

Once the turkey is cooked, remove it from the oven and transfer to a serving platter. Cover loosely with foil and rest for 10 minutes before carving. Serve with gravy made from the pan juices.

Tips

Replace the chopped dried apricots and slivered almonds with dried cranberries and chopped pistachio nuts

1 tegel turkey, thawed

8 rashers streaky bacon

Sage leaves

1 cup (250ml) dry white wine

1 cup (250ml) chicken stock