

CRANBERRY AND PISTACHIO STUFFED TURKEY



Serves 10



Prep Time 15 minutes



Cook Time 2 hours 50 minutes (size 4.5)



INGREDIENTS

- 1 Tegel Turkey
- 1 ½ cup chicken stock
- 1 ¼ cup couscous
- 1 apple, grated
- ½ cup pistachio nuts, chopped
- 2 Tbsp chopped fresh thyme
- ¼ cup freshly chopped parsley

METHOD

1. If necessary, defrost **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 1/2 cup **Wattie's Bit on the Side**

- 300 ml bottle **Wattie's Bit on the Side Cracker Cranberry Sauce**
- ¼ cup liquid honey

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.

TIPS

How to Tie and Tuck Turkey