



AARTI'S TANDOORI BUTTER TURKEY BREAST + SWEET POTATOES

INGREDIENTS

SWEET POTATOES

4 medium sweet potatoes
Avocado oil
Kosher salt
Freshly ground black pepper
Garam masala
Mini marshmallows

TANDOORI MASALA

4 dried guajillo chiles
(or 4 Kashmir chiles)
1 teaspoon fenugreek seeds
1 teaspoon fennel seeds
2 teaspoons coriander seeds
10 whole cloves
4 green cardamom pods
1/2 teaspoon ground cinnamon
1/2 teaspoon paprika
1/2 teaspoon ground turmeric
2 sticks unsalted butter, softened
2 teaspoons ginger-garlic paste
(store-bought)
1 lime
1 teaspoon honey
1 boneless turkey breast (skin on)

METHOD

1. Preheat oven to **350 degrees**.
2. **Prick sweet potatoes** with a fork all over. Place on a foil-lined half sheet pan. Pop into the oven.
3. **Toast chiles** until darkened and a little puffy. Remove to a plate. **Toast remaining whole spices** (fenugreek, fennel, coriander, cloves, cardamom pods) until fragrant. Remove to plate to cool.
4. **Rip chiles** into smaller pieces. **Pour chiles and whole spice** in a coffee grinder, and grind until fine powder. Pour into a bowl, and **stir in cinnamon, paprika, turmeric**. Save 2 tablespoons for the gravy. **Add butter, lime juice, honey and a generous few pinches of salt** to the remainder. Stir together.
5. Carefully **pull skin away** from turkey flesh (wheee!). Scoop a little butter into that pockets and level it out. **Rub butter all over the skin and underneath** (make sure to get it under the tenderloin too!).
6. **Tie** with kitchen twine.
7. Set a cooling rack in a half sheet pan. **Perch turkey breast on the cooling rack**. Pop into the oven, **pour 2 cups of water** into the pan.
8. **Slide turkey into the oven**. Check on sweet potatoes. (Are they tender?). **Roast for 45-55 minutes** until thermometer registers **150-155 degrees** fahrenheit. Remove from oven, cover with foil and allow to rest.
9. If potatoes are tender, **slice in half**. Turn oven to broil. Sprinkle salt, pepper and garam masala over the sweet potatoes. Add the marshmallows. Pop under the broiler for **1 minute**. Check. If they're not brown, broil for another minute.