

Roasted Turkey Breast with Fall Vegetable Ragout
(serves 4)

1 turkey breast, bone and skin on
2 T olive oil
1 large white onion, diced
2 cloves garlic
1 C brussel sprouts, cut in quarters
2 C butternut squash, medium dice
1 C chestnuts (peeled and cooked)
2 tsp. chopped fresh thyme
2 tsp. chopped fresh sage
S and P to taste

1. Season turkey breast with salt and pepper, drizzle with 1 T olive oil and place skin side down in oven safe container. Bake 35-40 minutes at 350 degrees or until firm and cooked through. Allow to cool.
2. In small sauté pan over medium heat add 1 T olive oil and garlic, stir for 1 minute and add onion. Stir for 1 minute to incorporate and cover. Reduce heat to low and allow onions to caramelize in pan (approximately 20 minutes) or until soft and lightly brown. Puree in blender and add water if necessary to achieve gravy consistency. TASTE.
3. In large sauté pan over medium heat add olive oil and butternut squash. Sauté for 4 minutes and add brussel sprouts, thyme and sage. Cook 4-5 minutes, add chestnuts, toss, TASTE and set aside.
4. Slice turkey breast, place on top of squash garnish and top with onion gravy.