

One-Pan Turkey Hash

Put a twist on Thanksgiving classics and be the hit of the big feast with all of your friends and family.

Ingredients

- 8 oz (250 g) lean ground turkey
- 1 tsp (5 mL) salt
- 1/4 tsp (1 mL) black pepper
- 3/4 tsp (4 mL) fresh thyme leaves, divided
- 1 tbsp (15 mL) fresh sage leaves
- 1 tbsp (15 mL) canola oil
- 3 cups (750mL) frozen diced potatoes
- 2 leeks, white and light green part only
- 2 celery stalks
- 4 eggs
- 1/2 orange
- 1/2 cup (125 mL) cranberry sauce, whole berry

Instructions

1. Preheat the oven to 350°F (180°C).
2. Heat the 12" (30-cm) [Executive Nonstick Skillet](#) over medium-high heat for 3-5 minutes. Add the turkey, salt, pepper, 1/2 tsp (2 mL) thyme, and the sage grated with the [Herb Mill](#).
3. Cook for 6-8 minutes, or until the turkey is cooked through, breaking it into crumbles with the [Mix 'N Chop](#). Remove the turkey mixture from the pan.
4. Add the oil to the pan, swirling to coat the bottom, then add the potatoes in a single layer. Cook for 6-8 minutes without stirring.
5. Meanwhile, cut the leeks and celery into 3" (7.5-cm) pieces and slice with the [Simple Slicer](#) on the #2 setting. Add the vegetables and cooked turkey to the skillet and stir to combine.
6. Crack the eggs directly into the skillet and place the skillet into the oven. Bake for 10 minutes.
7. Meanwhile, juice the orange with the [Juicer](#) to measure 2 tbsp (30 mL). In a small bowl, combine the remaining thyme leaves, orange juice, and cranberry sauce. Serve with the turkey hash.

Yields 4 servings

U.S. Nutrients per serving:

Calories 270, Total Fat 12 g, Saturated Fat 3 g, Cholesterol 220 mg, Sodium 730 mg, Carbohydrate 23 g, Fiber 2 g, Sugars 11 g, Protein 18 g

Cook's Tips:

If the eggs seem slightly undercooked, give them another minute. But remember that they'll keep cooking in the pan after you take them out of the oven.



pampered chef™