

Blackened Turkey Breast with Cranberry Mojito Relish

- Prep Time: 10 minutes (plus overnight to marinate)
- Cook Time: 50 minutes
- Total Time: 1 hour (plus overnight to marinate)
- Servings: 8



Ingredients:

Blackened Marinade:

- 1/2 teaspoon Stonemill Garlic Powder
- 1/2 teaspoon Stonemill Onion Powder
- 1/2 teaspoon Stonemill Chili Powder
- 1/2 teaspoon Stonemill Ground Cumin
- 1/2 teaspoon Stonemill Crushed Red Pepper
- 1/2 teaspoon Stonemill Oregano
- 1 teaspoon Stonemill Iodized Salt
- 1 teaspoon Stonemill Paprika
- 1/4 cup lime juice
- 1/2 cup Carlini Pure Olive Oil
- 2 teaspoons Simply Nature Organic Wildflower Honey
- 48 ounces Kirkwood Boneless Turkey Breast*

Cranberry Mojito Relish:

- 1 1/2 cups cranberries
- 2 tablespoons chopped fresh mint
- 1 lime, zested and juiced
- 1/4 cup Simply Nature Organic Wildflower Honey

*These are Seasonal items that are only in stores for a limited time and may no longer be available.

Directions:

1. For the blackened marinade: In a large bowl, whisk together all ingredients.
2. Remove the turkey breast from the netting and immerse in the marinade. Cover and refrigerate 6 hours or overnight.
3. For the cranberry mojito relish: In a food processor, add all ingredients and pulse until combined.
4. Preheat oven to 375°. Preheat grill on high.
5. Grill the turkey for 5 minutes per side. Place on a sheet pan and cook in the oven for 30 to 40 minutes or until the internal temperature reaches 165°. Remove from oven, cover with foil and allow to rest for 10 minutes
6. Slice turkey and serve with relish.



Recipe Courtesy of:
ALDI Test Kitchen