

Orange-Cranberry Glazed Turkey Breast *recipe*

PREP TIME: 15 min | COOK TIME: 55 min | SERVINGS: 8

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INGREDIENTS

- 2 cups fresh cranberries, washed and picked through
- 1½ tsp minced fresh ginger root, or to taste
- ⅓ cup firmly packed dark brown sugar
- ½ cup cranberry juice cocktail, divided
- 2 tsp Dijon mustard, or less to taste
- ½ cup orange marmalade
- One whole 2-pound skinless, boneless turkey breast
- 1 tsp table salt
- ½ tsp ground black pepper
- ½ cup fresh orange juice, divided

INSTRUCTIONS

Preheat oven to 400°F. In a small saucepan, combine cranberries, ginger, sugar, and ¼ cup cranberry juice; bring to a boil over medium-high heat. Reduce heat to low and simmer for 10 minutes; remove from heat. Add mustard and marmalade; stir to combine. Set aside.

Rub turkey all over with salt and pepper; place in a roasting pan top-side down (the side where the skin would have been). Spread half of cranberry sauce over turkey; pour ¼ cup orange juice and 2 tablespoons cranberry juice around turkey in bottom of pan. Roast, uncovered, basting once, 25 minutes.

Flip turkey and spread with remaining cranberry sauce. Pour remaining ¼ cup orange juice and remaining 2 tablespoons cranberry juice in bottom of pan. Roast, basting once, until turkey is cooked through and sauce on bottom of pan has thickened, about 20 minutes. Remove turkey to a cutting board; loosely cover with aluminum foil and let rest for 10 to 15 minutes. Meanwhile, scrape sauce out of bottom of pan; place in a serving bowl. Slice turkey and serve with sauce spooned over top.

Serving size: about 3 ounces turkey and 1 tablespoon sauce